



## DOG POINT VINEYARD SECTION 94 2019



### Vineyard

Location	Section 94 - Marlborough home vineyard.
Viticulture	8.1 tonnes/hectare. 27 year old vines. Harvested 30th March 2019
Clones	100% UCD1.
Soil	Silt/clay loams with interspersed gravels.

### Vintage

A mild spring free of frosts was followed by a cool flowering period in December, which led to tempered yields for much of the region. This was followed by an extremely dry and warm summer with only 10% of our typical rainfall for the months of January and February. A welcomed burst of rain fell during March, giving vitality to the vines, enabling a healthy and relaxed end to the growing season in early April. One of our earliest harvest completion dates, with all sauvignon being picked by the 4th of April.

### Wine

Winemaking	Hand picked and gently pressed to tank for 24 hours of settling prior to eighteen months fermentation and aging in older French Oak barrels. 100% natural ferment. Bottled without fining and only minimal filtration.
Colour	Pale straw in colour.
Aroma	Vibrant, ripe spectrum of fruit including white peach, meyer lemons. Slow fermentation and long barrel elevage offer tones of smoke, citrus blossoms, lanolin, cashew and flaxseed.
Palate	Crunchy, bright acidity balanced by lush, rich, creamy textures. The finish is long, with citrus pith and salinity.
Cellaring	Drinks beautifully now or can be cellared for 10+ years.

### Technical

Alcohol	14.0%
Acidity	7.9g/l
pH	3.08