



DOG POINT VINEYARD SECTION 94 2017



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Vineyard

Location	Section 94 - Marlborough home vineyard.
Viticulture	7.0 tonnes/hectare.
Clones	100% UCD1.
Soil	Silt/clay loams.

Vintage

Our 2017 harvest will be remembered as the shortest one ever (21 days) at Dog Point Vineyard, later than normal due to the abnormally late summer weather, and finishing before major rain events in mid April. It began with warm spring and summer weather resulting in good bud-burst and desirable even growth. Cool weather followed in early December with dry, and at times windy, weather mid-summer. Late February rain helped replenish the soil prior to harvest, and cooler but otherwise excellent growing conditions prevailed into the autumn. Attentive viticultural practice allowed us to achieve optimum physiological ripeness at lower sugars, resulting in impressive fruit flavours.

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	A more restrained Section 94 resulting from earlier harvest dates. Fresh lemon and oatmeal aromas upfront leading to toasty and biscuit notes. In the background, aromas of honey, citrus blossoms and jasmine flowers linger.
Palate	Fresh and brisk across the palate, the wine is youthful and energetic upfront before the complexities and rounded textures of extended barrel maturation present themselves. The finish is complex, with citrus, saline and toasty flavours lingering.
Cellaring	Drinks beautifully now or can be cellared for 10+ years.

Technical

Alcohol	13.0%
Acidity	7.2g/l

