



DOG POINT VINEYARD SAUVIGNON BLANC 2020



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Vineyard

Location	Wairau Valley, Marlborough.
Viticulture	10 tonnes/hectare.
Clones	100% UCD1.
Soil	Silty-clays loams, some parcels with gravels interspersed.

Vintage

A warm growing season with very dry conditions between January and April with only 45mm falling (less than 30% of the average). A season which will be remembered for other reasons however, with a global pandemic affecting staffing movements and logistics but one where calm decision making and patience resulted in perfect ripening conditions, and a very rewarding season. One of the best the region has experienced in recent years.

Wine

Winemaking	Handpicked fruit is whole bunch pressed and cold settled before fermentation. A portion of this wine is fermented using indigenous yeasts. The wine is aged for 4 months in stainless steel tanks then bottled without fining.
Colour	Pale straw.
Aroma	Pure, citrus driven Sauvignon with subtle, riper tones of pear and white peach reflecting the warm and dry growing season.
Palate	The palate bursts with fresh grapefruit and meyer lemons with juicy flavours and generous concentration and refreshing acidity. The wine would sit comfortably alongside a dozen oysters shared with or without social distancing.
Cellaring	Drinks beautifully now or can comfortably be cellared for five years or more.

Technical

Alcohol	13.0%
Acidity	7.5g/l
pH	3.07

