

## Section 94, Sauvignon Blanc, Dog Point Vineyard

Marlborough, SI, New Zealand



<b>Product code</b>	DP46ZZWC
<b>Grapes</b>	Sauvignon Blanc
<b>Country</b>	New Zealand
<b>ABV%</b>	14%
<b>Case Size</b>	6
<b>Closure Style</b>	Screw Cap
<b>Producer</b>	
<b>Vintage</b>	2021



Organic



Biodynamic



Vegan



Vegetarian



DOG POINT  
VINEYARD

### Producer

Dog Point Vineyard's family-owned estate is one of the oldest privately established vineyards in Marlborough, New Zealand. From low cropped vines grown under organic principles, their primary focus is producing wines of uncompromising quality that will cellar well. Producing four wines including a sauvignon blanc, and three barrel fermented wines using natural (wild) yeasts including a sauvignon blanc fermented in older French oak barrels (Section 94), a chardonnay and a pinot noir. Wines are vegan, vegetarian and gluten free reflecting our low interventionist ethos. Our primary focus is producing wines of uncompromising quality that will cellar well.

### Tasting Notes

A complex full bodied style of Sauvignon Blanc with a chalky minerality and fresh herbal influence, complimented by a vibrant acidity which gives the wine focus.

### Viticulture

Marlborough is blessed with one of the sunniest and driest climates in New Zealand. The significant diurnal temperature range between cool nights and sunny days allows ideal conditions for the long slow ripening of grapes. Soils are crucial to the character of our wine. Most soils have been laid down within the last 14,000 years carved and eroded by glaciers in the high country and carried down to the coast by melt-water rivers. Older well-established vines are situated on free draining silty clay loams. This is supplemented with more recent plantings on closely planted hillside blocks on soils with a clay loam influence. Meticulous vineyard practices include low cropping grapes and hand harvested vines.

### Winemaking

Section 94 - a fuller bodied, textural style of Sauvignon Blanc. This single vineyard parcel is situated within the Dog Point Vineyard, using the same low cropping level from vines planted in 1992. Fruit is hand-picked, whole bunch pressed and fermented and aged in older French oak barrels for 18 months. Bottled without fining.

## Awards



## Ratings

Nick Stock (Australia)

95 Points

Jancis Robinson, UK, Feb 202

17+ points

Very, very muted oak gives this wine structure rather than flavour. Firm and chalky-textured with the same bright fruit that characterises their regular, earlier release of Sauvignon Blanc. Just more undertow...and ageing potential. Very impressive.