

## Chardonnay, Dog Point Vineyard

Marlborough, SI, New Zealand



<b>Product code</b>	DP42ZZWC
<b>Grapes</b>	Chardonnay
<b>Country</b>	New Zealand
<b>ABV%</b>	13.5%
<b>Case Size</b>	6
<b>Closure Style</b>	Screw cap
<b>Producer</b>	
<b>Vintage</b>	2020



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 pure, bright and youthful citrus driven chardonnay with complex smoky, flint, toast and biscuit notes derived from extended barrel aging on full solids. The hallmarks of Dog Point chardonnay are ever present here with pure saline and crisp palate structure. This vintage will have the ability to age well.

## 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

Chardonnay - 2/3 Mendoza, 1/3 B95 clones hand-picked from our home vineyard at 5 tonnes/ha (30hl/ha), from vines dating back to 1981. Fruit is whole bunch pressed and transferred directly to French oak barrels (10% new) and left to undergo indigenous primary and secondary malolactic fermentations for 18 months in barrel. Bottled without fining and with only minimal filtration.

## Awards

Bob Campbell (NZ): 96 Points Mike Bennie (Aust): 95 Points

## Ratings

### Bob Campbell (NZ)

96 Points

### Mike Bennie (Aust)

95 Points