

Pinot Noir, Dog Point Vineyard

Marlborough, SI, New Zealand



Product code	DP44ZZRC
Grapes	Pinot Noir
Country	New Zealand
ABV%	13.5%
Case Size	6
Closure Style	Screw cap
Producer	
Vintage	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 bright perfumed, supple expression of Marlborough pinot noir from clay hill slopes. The fruit is supported by bright florals of rose and violets with crunchy red berry fruit and dried herb notes. The palate is succulent with alluring red cherry, brown spices and silky fine boned tannins.

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



Pinot Noir - comprising six different pinot noir clones from vines dating back to 1983. Vines are cropped at 5 tonnes/ha (35hl/ha), hand harvested and hand sorted, prior to de-stemming (30% whole bunch included). The fruit is fermented in small stainless open top fermenters without pumping. Fermentation is conducted by indigenous yeasts over a period of 2-3 weeks prior to pressing into French oak barrels (35% new) for 18 months. Bottled without fining or filtration.

Awards



Ratings

Bob Campbell (NZ):

96 Points

Nick Stock (Aust):

96 Points