

Sauvignon Blanc, Dog Point Vineyard

Marlborough, SI, New Zealand



Product code	DP4oZZWC
Grapes	Sauvignon Blanc
Country	New Zealand
ABV%	13%
Case Size	12
Closure Style	Screw Cap
Producer	
Vintage	2023



Organic



Biodynamic



Vegan



Vegetarian



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

Pale straw. Pure and bright aroma perfume with aromatics of grapefruit and white peach. Subtle smoke and gravelly tones layered over this create a complexity beyond the immediate fruit profile. Palate Juicy, plush, white fleshed fruit pour across the palate with a refreshing and defined acidity balancing the sunny fruit profile, finishing clean and dry.

Viticulture

Wairau Valley, Marlborough 9.1 tonnes/hectare. Vines are 26 years old on average. Some plantings back to 1984. Harvested from 24th March to 11th April 2023 100% UCD1. Silty-clay loams, some parcels with gravels interspersed.

Winemaking

Hand picked and whole bunch pressing of fruit prior to cold settling then fermentation. 60% of this wine is fermented using indigenous yeasts. The wine is aged for 4 months in stainless steel tanks then bottled without fining.

Awards

Bob Campbell (NZ): 95 Points Jancis Robinson (UK): 17
Points