

# DOG POINT

The name Dog Point dates from the earliest European settlement of Marlborough and the introduction of sheep (and sheep dogs) to the district.



## Dog Point Sauvignon Blanc 2022

Marlborough, New Zealand

### ESTATE

Almost since its inception, Dog Point has been recognized as among the very top wine producers in New Zealand. Their two Sauvignon Blancs, their Pinot Noir and their Chardonnay are all wines of astounding quality and complexity — not just in the context of New Zealand wines, but globally. Their wines are hand-crafted from estate fruit grown on some of the oldest vines and best sites in Marlborough, some plantings dating back to the 1970s. In a region where 95% of grapes are harvested by machine, the winery's insistence on lower yields and hand-harvesting makes them truly stand out amongst the masses.

### WINE

Dog Point's Sauvignon Blanc has become the icon in its category, a stainless steel Sauvignon Blanc that pulsates with energy, expressiveness and complexity that push the boundaries of what you may expect from Marlborough Sauvignon Blanc.

### VINEYARD

*Soils:* Grapes are mainly planted on free draining silty clay loams on the flats of the valley. This soil allows for the expression of intense citrus and grapefruit flavors in the fruit.

*Farming:* Dog Point has farmed organically for over a decade and are now certified.

### WINEMAKING

*Harvest:* Hand picked fruit, sorted in the vineyard and again at the winery.

*Fermentation:* Whole-cluster pressed, reducing the extraction of vegetative pyrazines and bitter anthocyanins. Fermented in stainless steel using a combination of indigenous and cultured yeasts.

*Aging:* 4 months in tanks, bottled without fining and aged further in bottle.

*Alcohol:* 13.0%

### VINTAGE

A mild spring after a wet winter in 2021 gave the vines a good start to growth. Budburst occurred around average timing from early September with only a few frost events occurring. Flowering was kind and produced what would have been a favorable yield. However, December and February brought significant rainfall (more than 200mm) to the usually dry period, giving the vines renewed vigor but unfortunately also increased the threat of disease. Hand dropping of diseased bunches was paramount to retain quality. This resulted in a smaller than expected harvest but one with ample classic fruit driven characters.

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*"Nettles, thyme, green apples and grapefruit on the nose. Medium-bodied, sharp and clean cut with a refreshing core of citrus and green fruit. Vivid. From organically grown grapes." - 10/2022*

92 Wine Spectator

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