

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.



Section 94 Sauvignon Blanc 2020

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

Section 94 is widely regarded as the most distinctive and greatest Sauvignon Blanc made in New Zealand today. James Healy and Ivan Sutherland were among the first to begin fermenting their Sauvignon in barrel with wild yeasts, a technique that along with the old vines from which they source, leads to a full-bodied wine that is less fruit-forward, more exotic, with immense textural complexity.

VINEYARD

Soils: Grapes mainly planted on free draining silty clay loams on the flats of the valley, as these express intense citrus and grapefruit flavors

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

WINEMAKING

Harvest: The single vineyard parcel called Section 94 was planted in 1992. The vineyard is managed for low yields (3.0 tons per acre) and, as is the case with all Dog Point wines, fruit is hand-picked (only 5% of New Zealand Sauvignon Blanc is hand-picked).

Fermentation: The grapes were whole-cluster pressed to tank for 24 hours of settling.

Aging: Aged in older French oak barrels for 18 months. Bottled without fining.

Alcohol: 13.5%

VINTAGE

A warm growing season with very dry conditions between January and April with only 45mm falling (less than 30% of the average). A season which will be remembered for other reasons however, with calm decision making and patience resulted in perfect ripening conditions, and a very rewarding season. One of the best the region has experienced in recent years.

Wine Spectator

"Stunning, with a complex, aromatic mix of beeswax, litsea oil, vetiver and honeysuckle notes up front, followed by ripe peach, melon and lemon curd flavors at the juicy core. Reveals whiffs of grilled lemon and smoke that swirl around the flavors, as well as a hint of crushed rock minerality on a supple, seamless frame. Gains momentum on the epic finish." - M.W 5/23

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James Suckling