

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 2023

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 2022 gave the vines a good start to growth. Budburst timing occurred around average from early September with only a few minor frost events occurring after that. Flowering in November was during a period of cool and grey conditions which managed to produce a respectable yield. December continued with drizzly weather, meaning an exceptionally large amount of work was required to maintain healthy fruit into January. March and April returned to more settled, drier conditions, giving the vines a chance to ripen in beautiful conditions, with our classic, cool overnight temperatures and sunny days.

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"Clean and crisp with grapefruit, green melon and lemon character. Hints of stones. Lovely acidity and a delicious finish. Some phenolic tension here. From organically grown grapes." - 10/2023