



Dog Point Vineyard Sauvignon Blanc

MARLBOROUGH

2017



Total Acidity:

6.8g/L

Alcohol:

12.5%

pH:

3.16

Residual Sugar:

3.8g/L



ESTATE

Almost since its inception, Dog Point's Sauvignon Blanc has been named by major critics as New Zealand's top Sauvignon. Dog Point is the result of a collaboration between two Cloudy Bay alumni, enologist James Healy and founding viticulturist Ivan Sutherland. Both left Cloudy Bay at the end of 2003, although they have produced their own wines from the 2002 vintage forward.

WINE

Dog Point Vineyard 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. Abundant sunshine, low rainfall and cool autumn nights characterize the long growing season, enabling the slow evolution of a rich array of vibrant fruit flavors.

VINEYARD

Dog Point's white wines are mostly planted on free draining silty clay loams in the Wairau Valley, soils that predominantly express citrus and grapefruit flavors.

VINIFICATION

The grapes are whole-cluster pressed, then fermented in stainless steel tanks. 80% of the juice is inoculated with pure wine yeast strains and the remaining 20% is allowed to ferment naturally using indigenous yeasts. After fermentation is complete the tanks are kept full and left to settle on yeast lees for 3 months prior to being blended and bottled. Fresh and intensely concentrated, this wine can be enjoyed young or cellared for several years.

“Pungent passion fruit and fragrant melon, Tahitian lime citrus, this really takes sauvignon to another place for Marlborough, exposing the edgy, exciting and minerally possibilities whilst embracing the rampant intensity of fruit. Great acid, mouth-watering from front to back. Drink now.”

– 93 Points James Suckling