



DOG POINT
VINEYARD

Section 94 Sauvignon Blanc 2016

Marlborough, New Zealand

ESTATE

Almost since its inception, Dog Point has been recognized as among the very top (arguably the very top) wine producers in New Zealand. Their two very different 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 from a global perspective. Their wines are hand-crafted from estate fruit grown on some of the oldest vines and best sites in Marlborough, with some plantings dating back to the 1970s.

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.

Yields: 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).

Grape Variety: 100% Sauvignon Blanc.

WINEMAKING

Fermentation: The grapes were whole-cluster pressed, reducing the extraction of vegetative pyrazines and bitter anthocyanins, and fermented (with native yeasts).

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

VINTAGE

Much needed rainfall in January, coupled with above average temperatures helped the vines for the 2016 vintage flourish in the New Year. Northerly airstreams in March brought additional rainfall, but April welcomed Marlborough's classic Indian summer, allowing all vineyards to achieve full ripeness and concentration. The Section 94 fruit was picked on April 17th.

TASTING NOTE

Pale Straw in color, with ripe aromas of grapefruit, lemon curd, jasmine, toast and honeycomb at the forefront. The nose offers characteristic notes of struck match, which reflect the use of solids during fermentation and aging and adds a dimension of complexity and interest. The palate is rich, round and generous, while retaining vibrant, Sauvignon Blanc qualities of citrus and racy fresh acidity. Flavors of Meyer lemon linger with creamy textures and a nutty finish.