



DOG POINT
VINEYARD

Chardonnay 2015

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 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.

WINE

Several influential voices in the wine industry believe that in time Chardonnay may prove New Zealand’s single highest achievement. All three of the Dog Point wines fermented in barrel are small in production, but the Chardonnay is the smallest, and at times indeed the most dazzling.

VINEYARD

Soils: Dog Point has Chardonnay planted in part on clay and silty valley floor vineyards, and in part on surrounding clay loam vineyards.

Clones: Two clones predominate, 75% Mendoza and 25% Clone 95, with some plantings dating back to 1981. Grapes are, as always, hand-picked (95% of New Zealand’s vineyards are machine harvested).

Grape Varieties: 100% Chardonnay.

WINEMAKING

Fermentation: Hand-picked and gently pressed straight to French oak barrels (15% new). Never racked or clarified, and fermentation is 100% wild yeasts. Bottled without fining.

Aging: 18 months in older French oak barrels (15% new).

VINTAGE

The 2015 harvest began with an early start on the March 3rd after a warm and dry season, with only half of the usual annual rainfall (310mm). It was a small yielding year due to indifferent weather at flowering, followed by a dry summer, which led to concentrated wines that will age well.



WINE ADVOCATE

“The 2015 Chardonnay is a smoky, toasty, medium to full-bodied effort marked by a terrific acid line. That grapefruit note provides the backbone over which riper notions of white peach, toasted hazelnut and pineapple rest. Zesty and refreshing, with a long, mouthwatering finish, this is a compelling example of Marlborough Chardonnay.”