



DOG POINT
VINEYARD

Sauvignon Blanc 2018

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

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

Yields: Approximately 50 hl/ha.

Grape Variety: 100% Sauvignon Blanc

WINEMAKING

Fermentation: The handpicked fruit was sorted both in the vineyard and again at the winery. The grapes were then whole-cluster pressed, reducing the extraction of vegetative pyrazines and bitter anthocyanins, and fermented in stainless steel using a combination of indigenous and cultured yeasts.

Aging: 2-3 months in stainless steel, bottled without fining, and aged further in bottle.

Alcohol: 13%

VINTAGE

Climate: 2018 harvest will be remembered as one of the shortest ever at Dog Point Vineyard. It brought records all around, with the warmest January on record in 60 years as well as the highest rainfall recorded in February. Overall, a mild spring and above average early/mid-summer temperatures ensured excellent fruit quality and a rewarding vintage.

Vineyard Work: Additional canopy management was required due to the rain, including under vine weeding and inter row mowing to better allow sunlight and wind penetration.



WINE ADVOCATE

"The 2018 Sauvignon Blanc is on the tropical end of the spectrum, with hints of guava, pineapple and nectarine—a real fruit bowl. It's medium-bodied and silky in texture, with a long, flavorful finish."