



DOG POINT  
VINEYARD

## Sauvignon Blanc 2017

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 Varieties:* 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:* The wine was then aged for several months in tanks, bottled without fining, and aged further in bottle.

### VINTAGE

*Climate:* 2017 harvest will be remembered as the shortest one ever (21 days) at Dog Point Vineyard, later than normal due to the abnormally late summer weather, and finishing before major rain events in mid April. Attentive viticultural practice allowed for optimum physiological ripeness at lower sugars, resulting in impressive fruit flavors.

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### JAMES SUCKLING

"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."