

DOG POINT

The name Dog Point dates from the earliest European settlement of Marlborough and the introduction of sheep (and sheep dogs) to the district.



Chardonnay 2017 Marlborough, New Zealand

ESTATE

Almost since its inception, Dog Point has been recognized as among the very top wine producers in New Zealand. Their two 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. In a region where 95% of grapes are harvested by machine, the winery's insistence on lower yields and hand-harvesting makes them truly stand out amongst the masses.

WINE

James Healy and Ivan Sutherland will tell you that it's hard for them to grow much Chardonnay at the extremely high quality level they want for this wine. As with their Section 94 and Pinot Noir, the wine is distinctive due to extraordinary vineyard holdings, intense vineyard management geared towards low yields and hand-picked fruit, and long, low touch winemaking. The effect this work has on the Chardonnay, by nature the least expressive of these three grape varieties, is wild – the wine is intensely expressive, with loads of fruit, leesy character, and chalky minerality that is almost textural. As with all the wines they produce, it is considered a national standard bearer of a different shade.

VINEYARD

Soils: Dog Point has Chardonnay planted in part on clay and silty valley floor vineyards, and in part on surrounding clay loam vineyards. As with all Dog Point wines, the picking is by hand (only 5% of New Zealand fruit is hand-picked).

Farming: Dog Point has farmed organically for over a decade and are now certified.

WINEMAKING

Harvest: Hand picked and gently pressed straight to barrel (15% new) for eighteen months.

Fermentation: No juice clarification with 100% wild primary and secondary fermentation.

Aging: Bottled without fining and with only minimal filtration.

Alcohol: 13.5%

VINTAGE

The 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. It began with warm spring and summer weather resulting in good bud-burst and desirable even growth. Cool weather followed in early December with dry, and at times windy, weather mid-summer. Late February rain helped replenish the soil prior to harvest, and cooler but otherwise excellent growing conditions prevailed into the autumn. Attentive viticultural practice allowed for optimum physiological ripeness at lower sugars, resulting in impressive fruit flavors.

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"This has such complex and rich style to it with a flinty edge to the peach, grilled-lime and lemon-pith aromas. The palate has really rich textural layering and plenty of peach, grapefruit and pastry flavors. Resolved, powerful and smooth." - JS

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