

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.



Pinot Noir 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

Dog Point's renown as a Sauvignon Blanc producer has done nothing to lessen the enthusiasm around their Pinot Noir, today considered one of the finest in New Zealand. What sets their wine apart is the generosity of the structure, which comes off as rich but not sweet, and the complex mingling of fruit and savory notes.

VINEYARD

Soils: Dog Point grows Pinot Noir on the clay hill slopes, with some plantings that date back to 1983.
Farming: Dog Point has farmed organically for over a decade and are now certified.

WINEMAKING

Harvest: Vines are managed so that yields are 35 hl/ha, and as with all Dog Point wines, the picking is by hand (only 5% of New Zealand fruit is hand-picked).

Variety: 100% Pinot Noir

Fermentation: The fruit is hand sorted and destemmed, with 20% of whole clusters included. Fermentation is in small stainless steel open top fermenters with 100% native yeasts, and lasts around 3 weeks.

Ageing: 18 months in older French Oak barrels (35% new).

Alcohol: 13%

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 is very convincing, complex and downright impressive pinot noir. The intense aromas of ripe-cherries and plums are framed in such intensely attractive oak spice and earthy, sous-bois complexity. The palate has regal, polished and powerful tannin and carries a vibrant core of very attractive, rich dark cherries." - JS