

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.



Dog Point Sauvignon Blanc 2019

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 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 are mainly planted on free draining silty clay loams on the flats of the valley. This soil allows for the expression of intense citrus and grapefruit flavors in the fruit.

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

WINEMAKING

Harvest: Hand picked fruit, sorted in the vineyard and again at the winery. Sauvignon

Fermentation: Whole-cluster pressed, reducing the extraction of vegetative pyrazines and bitter anthocyanins. Fermented in stainless steel using a combination of indigenous and cultured yeasts.

Aging: 4 months in tanks, bottled without fining and aged further in bottle.

Alcohol: 13.5%

VINTAGE

A mild spring free of frosts was followed by a cool flowering period in December, which led to tempered yields for much of the region. This was followed by an extremely dry and warm summer with only 10% of the typical rainfall for the months of January and February. A welcomed burst of rain fell during March, giving vitality to the vines, enabling a healthy and relaxed end to the growing season in early April. 2019 was one of the earliest harvest completion dates, with all sauvignon being picked by the 4th of April. A very rewarding vintage for Dog Point.

Wine Spectator

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Featured Smart Buy

"Mouthwatering and vivid, with a laser beam of focus and intensity to the Meyer lemon, ruby grapefruit and dried mango flavors. Peppery white flower aromas and a touch of freshly grated ginger add complexity."

- M.W., 3/2020

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Wine Advocate

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Wine Enthusiast

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