

# 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.



## Section 94 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

Section 94 is widely regarded as the most distinctive and greatest Sauvignon Blanc made in New Zealand today. James Healy and Ivan Sutherland were among the first to begin fermenting their Sauvignon in barrel with wild yeasts, a technique that along with the old vines from which they source, leads to a full-bodied wine that is less fruit-forward, more exotic, with immense textural complexity.

### 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

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

### WINEMAKING

*Harvest:* The single vineyard parcel called Section 94 was planted in 1992. The vineyard is managed for low yields (3.0 tons per acre) and, as is the case with all Dog Point wines, fruit is hand-picked (only 5% of New Zealand Sauvignon Blanc is hand-picked).

*Fermentation:* The grapes were whole-cluster pressed, reducing the extraction of vegetative pyrazines and bitter anthocyanins, and fermented (with native yeasts).

*Aging:* Aged in older French oak barrels for 18 months. Bottling is without fining.

*Alcohol:* 13.0%

### VINTAGE

A mild spring free of frost alerts, resulted in an extremely good budburst with nice even growth across all varieties. Above average early/mid-summer temperatures with generally settled weather ensured an excellent flowering and fruit set, with January the warmest in over 60 years of statistical records. This led to an earliest harvest, however the month also produced another climatic record with by far the highest rainfall recorded for February, necessitating additional canopy management, under vine weeding and inter row mowing. Low cropping with good open canopies allowed sunlight and wind penetration to do their job, which certainly won the day in a testing, but rewarding vintage.

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"The complex style is nicely dialed-in here, offering a fresh array of grilled lemon and peach with some gently nutty aromas, as well as a lime-curd edge. Really fresh. The palate has fleshy and smooth texture with praline-like flavors sitting in a fresh citrus and peach core." - J.S., 10/2020