

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 2020

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 (10% 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

A warm growing season with very dry conditions between January and April with only 45mm falling (less than 30% of the average). A season which will be remembered for other reasons however, with calm decision making and patience resulted in perfect ripening conditions, and a very rewarding season. One of the best the region has experienced in recent years.

94

JAMES SUCKLING.COM 

"Inviting aromas of flint, matchstick, grated nutmeg, dried lemon rind and sliced grapefruit. Medium-bodied with silky texture. Fresh and bright fruit turns more savory with herbs and spice coming to the forefront. Layered. Tannic, tight finish. From organically grown grapes." - 10/22