

DOG POINT VINEYARD



SAUVIGNON BLANC 2025

Marlborough, New Zealand

ABOUT DOG POINT VINEYARD

Almost since its inception, Dog Point has been recognized as among the very top (arguably the very top) wine producers in New Zealand. Their two very different 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.

THE WINE

Dog Point's Sauvignon Blanc takes a category of wine and completely transcends it, with an intensity, depth and energy that so obviously sets it apart from the first encounter. When they decided to make a pure stainless steel Sauvignon Blanc, Dog Point pushed to the ultimate every process to produce top quality, distinctive wine. They hand-pick fruit at low yields, green harvest at times, and ferment partially with indigenous yeasts. This wine helped make Dog Point a key advocate of premium wine production in New Zealand, and for New Zealand across the world.

TECHNICAL INFORMATION

VARIETY: 100% Sauvignon Blanc

VINEYARD: Hand-harvested from 8 parcels in the Wairau Valley; All vineyards were converted to organic farming in 2009.

WINEMAKING: Whole-cluster pressed, fermented in stainless steel using indigenous and cultured yeasts

VINTAGE: A warm, dry 2025 season with cool nights delivered clean fruit, balanced ripeness and bright acidity, capturing Marlborough's hallmark freshness and aromatic purity.

AGING: Four months in stainless steel tank

ALC. BY VOL.: 12.5%

PRESS

94

Wine Advocate

94

James Suckling

93

Wine Spectator

"The 2025 Sauvignon Blanc is textural and salty, savory and complex. I love this wine for its tether to place, but its elevation beyond it. It isn't overt in its styling, nor pungent in its aromas; it is classy—a sophisticated showing of the best attributes of the variety."

-Erin Larkin, Wine Advocate

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PACKAGE SPECS

- PACK: 12x750ml C
- CLOSURE: Cork
- PALLET: 7x8 (56)
- CASE DM: 20x3.2x7 in
- CASE WEIGHT: 36 lb
- BTL DEPTH: 3.2 in
- BTL HEIGHT: 12 in
- BTL WEIGHT: 3.16 lbs
- ESTATE BOTTLED: Yes



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- SRP: \$29
- UPC: NO UPC CODE
- SCC: 00850976007011