



SECTION 94 SAUVIGNON BLANC 2017

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

Section 94 is widely regarded as the most distinctive and greatest Sauvignon Blanc being 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 they use, leads to a full-bodied wine that is less fruit-forward, more exotic, and has immense textural complexity. Section 94 was planted in 1992, designed for low yields and manual harvests on free draining slity clay loams.

TECHNICAL INFORMATION

VARIETY: 100% Sauvignon Blanc

VINEYARD: Single vineyard planted 1992, hand-picked from free-draining silty clay loams. Yield-managed for intensity. Certified BioGro sustainable.

WINEMAKING: Hand picked and gently pressed to tank for 24 hours of settling; 100% natural fermentation

VINTAGE: A cool, wet growing season produced a late, smaller-than-average harvest. The wines are precise, restrained, and citrus-driven, with notably bright acidity.

AGING: 18 months in used French oak barrels

ALC. BY VOL.: 13%

PRESS

96

James Suckling

DOG POINT VINEYARD
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PACKAGE SPECS

PACK: 6x750ml C

CLOSURE: Screwcap

PALLET: 12x8 (96)

CASE DM.: 11.8x3.2x7 in

CASE WEIGHT: 18 lb

BTL DEPTH: 3.2 in

BTL HEIGHT: 12 in

BTL WEIGHT: 3.16 lbs

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SRP: $45

UPC: NO UPC CODE

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