



DOG POINT VINEYARD CHARDONNAY 2023



Vineyard

Location	Marlborough home vineyards on clay hill slopes and surrounding foothills.
Viticulture	4.3 tonnes/hectare. Vines are 29 years old on average. Harvested 14th – 26th March 2023
Clones	75% Mendoza, 25% Clone 95.
Soil	Clay and silt/clay loams with interspersed gravel.

Vintage

Budburst began in Spring with only a few minor frost events. A respectable yield was achieved despite cool and grey conditions during flowering. A wet start to summer created a challenging growing season in the vineyard before returning to settled dry weather allowing the vines to ripen in beautiful conditions.

Wine

Winemaking	Hand picked and gently pressed, prior to a brief overnight settling of the juice. 100% wild primary and secondary fermentations in barrel (10% new) over eighteen months. Bottled without fining and with only minimal filtration.
Colour	Pale straw in colour.
Aroma	Striking aromas of flint, gravels and freshly cut lemons, with a background of fine grained oak, cashew, toast and oatmeal from the extended lees ageing in barrel.
Palate	Fresh citrus and ripe pear flavours burst on the front palate, followed by lively acidity and citrus pith phenolics, which shape the structure of the wine. A long finish of cashew nut, lees characters and creamy textures add layers to the finish.
Cellaring	Drinks beautifully now or can be cellared for 10+ years.

Technical

Alcohol	13.5%
Acidity	7.7g/l
pH	3.10