

DOG POINT VINEYARD SECTION 94 2013

Vineyard

Location	Section 94 - Marlborough home vineyard.
Viticulture	7.5 tonnes/hectare.
Clones	100% UCD1.
Soil	Silt/clay loams.

Vintage

Excellent seasonal conditions prevailed with a good even budburst, although a very moderate flowering and fruit set experienced due to cool weather in 2012 at bud initiation time. A very dry mid-summer eventuated, with the autumn period being a run of warm sunny days and cooler nights heading towards harvest. Selective canopy management ensured desired fruit to leaf ratios with all fruit harvested at optimum ripeness levels, in line with a normal average year, and over two weeks ahead of 2012.

Wine

Winemaking	Hand picked and gently pressed to tank. Transferred to barrel for eighteen months fermentation and aging in older French Oak barrels. 100% natural ferment. Bottled without fining and only minimal filtration.
Colour	Pale straw in colour.
Aroma	Pure focused fruit aromas of ripe citrus, white peach, a pleasant fragrance of white blossom. An underlying yeast influence is attained from a naturally occurring fermentation in old oak barrels for a period of 18 months.
Palate	A complex full bodied style of Sauvignon Blanc with a chalky minerality and fresh herbal influence, complimented by a slightly funky reductive edge.
Cellaring	Drinks beautifully now or can be cellared for 3+ years.

Technical

Alcohol	14.0%
Acidity	7.6g/l