

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.



Section 94 Sauvignon Blanc 2017

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

Section 94 is widely regarded as the most distinctive and greatest Sauvignon Blanc 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 from which they source, leads to a full-bodied wine that is less fruit-forward, more exotic, with immense textural complexity.

VINEYARD

Soils: Grapes mainly planted on free draining silty clay loams on the flats of the valley, as these express intense citrus and grapefruit flavors

Farming: Dog Point has farmed organically for over a decade and are now certified.

WINEMAKING

Harvest: The single vineyard parcel called Section 94 was planted in 1992. The vineyard is managed for low yields (3.0 tons per acre) and, as is the case with all Dog Point wines, fruit is hand-picked (only 5% of New Zealand Sauvignon Blanc is hand-picked).

Fermentation: The grapes were whole-cluster pressed, reducing the extraction of vegetative pyrazines and bitter anthocyanins, and fermented (with native yeasts). *Ageing:* Aged in older French oak barrels for 18 months. Bottling is without fining.

Alcohol: 13%

VINTAGE

The 2017 harvest will be remembered as the shortest one ever (21 days) at Dog Point Vineyard, later than normal due to the abnormally late summer weather, and finishing before major rain events in mid April. It began with warm spring and summer weather resulting in good bud-burst and desirable even growth. Cool weather followed in early December with dry, and at times windy, weather mid-summer. Late February rain helped replenish the soil prior to harvest, and cooler but otherwise excellent growing conditions prevailed into the autumn. Attentive viticultural practice allowed for optimum physiological ripeness at lower sugars, resulting in impressive fruit flavors.

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"This is a very tight, complex and concentrated sauvignon with flint, grilled-lemon and struck-match aromas, as well as passion-fruit pastry. The palate has a smooth textural build with pastry-like texture and flavors of peaches, lemons and mangoes that hold long." - JS