



DOG POINT
VINEYARD

Section 94 Sauvignon Blanc 2015

Marlborough, New Zealand

ESTATE

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. 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.

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.

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.

Yields: The single vineyard parcel called Section 94 was planted in 1992. The vineyard is managed to reduce yields (7.5 tonnes/hectare), and as is the case with all Dog Point wines, fruit is hand-picked (only 5% of New Zealand Sauvignon Blanc is hand-picked).

Grape Varieties: 100% Sauvignon Blanc.

WINEMAKING

Fermentation: The grapes were whole-cluster pressed, reducing the extraction of vegetative pyrazines and bitter anthocyanins, and fermented (with native yeasts).

Aging: Aged in older French oak barrels for 18 months. Bottling is without fining.

VINTAGE

The 2015 harvest began with an early start on the March 3rd after a warm and dry season, with only half of the usual annual rainfall (310mm). It was a small yielding year due to indifferent weather at flowering, followed by a dry summer, which led to concentrated wines that will age well.



WINE ADVOCATE

"The flavors are settling into a comfortable range of stone fruit, melon and pink grapefruit. It's medium to full-bodied, with a rich, almost creamy texture and a long, plush finish."