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DOG POINT VINEYARD PINOT NOIR 2012

Vineyard

Location	Marlborough home vineyards and Yarrum.
Viticulture	4.0 tonnes/hectare. Some plantings date back to 1983. Harvested 3rd – 20th April 2012.
Clones	73% Dijon Clones (667,777,115) 11% Clone 5, 12% Abel, 4% 10/5.
Soil	Clay hillslopes and silty/clay loams at the foothill with a degree of interspersed gravel.

Vintage

A warm spring with a nice even budburst but very cool temperatures from late November through to February with the lowest recorded sunshine hours for this period in 80 years. Subsequently, a poor flowering and fruit set resulted in lower than normal yields, the chardonnay being down by 30%. Thankfully, the sunshine arrived in late March and with a combination of low crops and slow ripening, physiological ripeness was achieved with the fruit displaying vibrant fruit flavours and good acidity.

Wine

Winemaking	Hand picked and chilled overnight prior to handsorting. 100% destemmed. Fermented in small stainless open top fermenters with 100% indigenous yeasts over a period of 3 weeks prior to pressing into French oak barrels for eighteen months (40% new).
Colour	Medium garnet
Aroma	Spicy, with dark, brooding, ripe berry fruits and maraschino cherries. With evolution in bottle, secondary aromas of leather and mushroom have developed, offering a savoury element to the core of sweet fruit.
Palate	Intense and generous plums and spice with juicy fruit upfront. The savoury and complex secondary characters build, framed by fresh acidity and silken tannin structure. A robust yet elegantly framed expression of Pinot Noir from a vintage that yielded superb fruit.
Cellaring	Drink now, but could also offer another 5 years of pleasurable drinking.

Technical

Alcohol	14.0%
Acidity	5.2g/l
pH	3.65