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DOG POINT VINEYARD SECTION 94 2011



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Vineyard

Location	Section 94 - Marlborough home vineyard.
Viticulture	7.9 tonnes/hectare. Harvested 9th April.
Clones	100% UCD1.
Soil	Silt/clay loams, with a degree of interspersed gravel.

Vintage

The growing season for vintage 2011 was characterized by a summer of excellent plant development growth, the result of timely early and mid season periods of rain. The normal early season fruit removal, followed by crop thinning and some additional leaf removal, ensured ideal leaf to fruit ratios. The latter part of summer was marked by favourable settled weather with mild temperatures and slightly warmer nights than usual resulting in physiological ripeness across all varieties at lower than normal sugar levels. From a nice even bud burst and favourable fruit set, vine condition remained excellent through to harvest.

Wine

Winemaking	Hand picked and gently pressed straight to older French Oak barrels for eighteen months. No juice clarification with 100% natural ferment. Bottled without fining and only minimal filtration.
Colour	Straw.
Aroma	A complex array of flint, smoke and gravel are ever present, accompanied by a ripe spectrum of yellow fruit, jasmine and lemon blossom. With bottle age, the wine also shows biscuit and honeyed evolution.
Palate	Linear and focussed structure that builds and rounds on the back palate. Rich and generous texture from extended ageing on lees in barrel. An exciting wine with great energy and drive as well as years ahead in the cellar also.
Cellaring	Drinks beautifully now.

Technical

Alcohol	14.0%
Acidity	7.2g/l
pH	3.20