



DOG POINT VINEYARD PINOT NOIR 2022



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Vineyard

Location	Marlborough home vineyards, Settlement and Yarrum, primarily on hill slopes.
Viticulture	4.1 tonnes/hectare. Vines are 19 years old on average. Some plantings date back to 1983. Harvested 10th - 24th March 2022
Clones	71% Dijon Clones (667, 777, 115, 828, 943), 17% Abel, 8% AM10/5, 4% UCD5.
Soil	Clay loams.

Vintage

A mild spring after a wet winter in 2021 gave the vines a good start to growth. Budburst occurred around average timing from early September with only a few frost events occurring. Flowering was kind and produced what would have been a favourable yield. However, December and February brought significant rainfall (more than 200mm) to the usually dry period, giving the vines renewed vigour but unfortunately also increased the threat of disease. Hand dropping of diseased bunches was paramount to retain quality. This resulted in a smaller than expected harvest but one with ample classic fruit driven characters.

Wine

Winemaking	Hand picked and chilled overnight prior to handsorting. 70% destemmed and 30% whole bunches included. 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 (30% new).
Colour	Deep ruby
Aroma	Spicy and brightly perfumed, with ripe cherries and plums. The fruit is complimented by baking spices and dried herbs with subtle violet florals.
Palate	A plush palate with generous flavours of bright red berries, fine acidity and supple, fine powdery tannins. An elegantly framed expression offering a delicious drinkability upon release.
Cellaring	Drinks beautifully now or can be cellared for 10+ years.

Technical

Alcohol	13.5%
Acidity	5.3g/l
pH	3.67

