



DOGPOINT.CO.NZ

## DOG POINT VINEYARD CHARDONNAY 2015



### Vineyard

Location	Marlborough home vineyards on hill slopes and surrounding foothills.
Viticulture	4.5 tonnes/hectare. Some plantings dating back to 1981.
Clones	75% Mendoza, 25% Clone 95
Soil	Clay and silt/clay loams.

### Vintage

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

### Wine

Winemaking	Hand picked and gently pressed straight to barrel (15% new) for eighteen months. No juice clarification with 100% wild primary and secondary fermentations. Bottled without fining and with only minimal filtration.
Colour	Pale Straw in colour.
Aroma	A ripe, citrus driven Chardonnay. Characteristic biscuit and oatmeal secondary characters and mild flinty notes contrast and compliment the fruit.
Palate	On the palate, our hallmark fresh, vibrant acidity offered by the Mendoza clone offers vitality and vibrancy. A modest amount of new oak delivering subtle char and phenolic structure to the wine. An intensely flavoured yet youthful and lively vintage for Dog Point Chardonnay.
Cellaring	Five to seven years.

### Technical

Alcohol	13.5%
pH	3.27
Acidity	7.1g/l