



## DOG POINT VINEYARD PINOT NOIR 2015



### Vineyard

Location	Marlborough home vineyards, Settlement and Yarrum, all on hill slopes.
Viticulture	4.5 tonnes/hectare. Some plantings date back to 1983.
Clones	80% Dijon Clones (667,777,115) 10% Clone 5, 5% Abel, 5% 10/5
Soil	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 chilled overnight and handsorted. 85% destemmed and 15% whole bunches included. Fermented in small stainless open top fermenters with 100% indigenous yeasts over a period of 2 weeks prior to pressing into French oak barrels for eighteen months (40% new). Bottled without fining or filtration.
Colour	Deep ruby in colour.
Aroma	A ripe spectrum of flavours lead by dark stone fruit and evident spice aromas.
Palate	The palate is bold, with intense red and dark fruit. The use of whole bunch inclusion during fermentation adds a layer of dried herbs and floral notes. The wine has a rich and full palate structure, with even, fine grained tannins.
Cellaring	Seven to ten years.

### Technical

Alcohol	13.5%
pH	3.63
Acidity	5.7g/l