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DOG POINT VINEYARD SECTION 94 2020



Vineyard

Location	Section 94 - Marlborough home vineyard.
Viticulture	8.3 tonnes/hectare. 28 year old vines. Harvested 8-9th April 2020
Clones	100% UCD1.
Soil	Silty-clay loams with interspersed alluvial gravels.

Vintage

A warm growing season with very dry conditions between January and April with only 45mm falling (less than 30% of the average). A season which will be remembered for other reasons however, with a global pandemic affecting staffing movements and logistics but one where calm decision making and patience resulted in perfect ripening conditions, and a very rewarding season. One of the best the region has experienced in recent years.

Wine

Winemaking	Hand picked and whole bunch pressed to tank for 24 hours of settling prior to eighteen months fermentation and aging in mostly older French Oak barrels. 100% natural ferment. Bottled without fining and only minimal filtration.
Colour	Pale straw in colour.
Aroma	Cold smoke and flinty gravels lead into a subdued nose of ripe grapefruit, pears and honeydew melon.
Palate	A focussed and linear backbone of acidity carries ripe citrus notes and subtle smoky complex characters. Extended elevage on lees has imparted hallmark cashew and mealy flavours and chalky textures.
Cellaring	Drinks beautifully now or can be cellared for 10+ years.

Technical

Alcohol	13.5%
Acidity	7.6g/l
pH	3.10

