



# DOG POINT

VINEYARD

2005

Chardonnay  
Marlborough

WINE OF NEW ZEALAND

## Technical Details

Growing Region	Marlborough
Grape Variety	Chardonnay
Alcohol	14.0%
pH	3.40
Acidity	7.0g/l
Residual Sugar	4.8g/l
Maturation	Eighteen months in French Oak barrels

## Tasting Notes

Colour	Straw green.
Bouquet	Exhibits ripe grapefruit, roasted nuts and toasty aromas together with savoury characters derived from contact with yeast lees.
Palate	Full bodied with intense citrus flavour, the palate is finely structured and shows chalky texture as a result of yeast contact.
Food Match	Shellfish, fish, white meats and especially a BBQ rack of pork.
Cellaring	Three to five years.
Winemakers	James Healy / Ivan Sutherland.



# DOG POINT

VINEYARD

2005

Pinot Noir  
Marlborough

WINE OF NEW ZEALAND

## Technical Details

Growing Region	Marlborough
Grape Variety	Pinot Noir
Alcohol	14.0%
pH	3.55
Acidity	5.7g/l
Residual Sugar	0.0g/l
Maturation	Eighteen Months in older French Oak barrels

## Tasting Notes

Colour	Ruby.
Bouquet	Aromas of ripe red and black fruits infused with violets and an underlying earthy character.
Palate	Richly flavoured with dense red and black fruits the palate shows a combination of excellent tannin structure, well integrated oak and a rounded, lingering earthy finish.
Food Match	Duck, cervena, red meats and especially truffled venison and mushroom pie.
Cellaring	Four to six years.
Winemakers	James Healy / Ivan Sutherland.



# DOG POINT

VINEYARD

2005

SECTION 94  
Marlborough

WINE OF NEW ZEALAND

## Technical Details

Growing Region	Marlborough
Grape Variety	Sauvignon Blanc
Alcohol	13.5%
pH	3.32
Acidity	7.7g/l
Residual Sugar	3.3g/l
Maturation	Eighteen Months in older French Oak barrels

## Tasting Notes

Colour	Straw green.
Bouquet	Ripe tropical and citrus fruits with aromatic nuances of white flowers against a yeasty background of lees complexity.
Palate	Complex full bodied wine with unique varietal flavour of citrus fruits enhanced by a degree of minerality and chalky textured lees characters.
Food Match	Fish, poultry and vegetable dishes and especially aromatic white cheeses.
Cellaring	Three to five years.
Winemakers	James Healy / Ivan Sutherland.



# DOG POINT

VINEYARD

2006

Sauvignon Blanc  
Marlborough

WINE OF NEW ZEALAND

## Technical Details

Growing Region	Marlborough
Grape Variety	Sauvignon Blanc
Alcohol	13.5 %
pH	3.14
Acidity	7.1g/l
Residual Sugar	6 g/l
Maturation	Stainless Steel

## Tasting Notes

Colour	Bright straw green.
Bouquet	A mixture of ripe tropical and citrus fruits.
Palate	Intensely varietal with an excellent balance of fruit and acidity.
Food Match	White meats, goats cheese, seafood - especially oysters.
Cellaring	Ideal wine to enjoy young but may be cellared for 2+ years.
Winemakers	James Healy / Ivan Sutherland.