



DOG POINT

VINEYARD

2006

Sauvignon Blanc

Marlborough

WINE OF NEW ZEALAND

Technical Details

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| 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

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| 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. |