



DOG POINT VINEYARD CHARDONNAY 2016



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Vineyard

Location	Marlborough home vineyards on hill slopes and surrounding foothills.
Viticulture	4.5 tonnes/hectare. Some plantings dating back to 1981.
Clones	66% Mendoza, 34% Clone 95.
Soil	Clay and silt/clay loams.

Vintage

Extremely low rainfall during the early summer put pressure on water supplies, but rainfall in January broke the drought and the vines flourished as temperatures climbed above average in the New Year. Considerable thinning was carried out to ensure optimum ripeness and concentration. Harvest started on the 14th March with pinot noir, achieving perfect ripeness at slightly lower sugars than previous years. In late March northerly airstreams brought a couple of minor rain events which necessitated additional canopy and crop management in some vineyards. As April progressed Marlborough's classic Indian summer made a welcome appearance allowing all vineyards to achieve full ripeness and the last sauvignon blanc block was picked on April 17th under sunny skies.

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 citrus driven chardonnay with complex flinty, toasty and biscuit notes derived from extended barrel aging on full solids.
Palate	Vibrant, lively acidity delivers a focussed palate which unfurls and exposes intense citrus flavours with an underlying brioche and hazelnut influence.
Cellaring	Five to seven years.

Technical

Alcohol	13.5%
Acidity	6.6g/l