



DOG POINT VINEYARD PINOT NOIR 2016



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Vineyard

Location	Marlborough home vineyards, Settlement and Yarrum, all on hill slopes.
Viticulture	5.0 tonnes/hectare. Some plantings date back to 1983.
Clones	70% Dijon Clones (667,777,115) 15% Clone 5, 10% Abel, 5% 10/5.
Soil	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 chilled overnight and handsorted. 80% destemmed and 20% whole bunches included. Fermented in small stainless open top fermenters with 100% indigenous yeasts over a period of 3 weeks prior to pressing into French oak barrels for eighteen months (35% new). Bottled without fining or filtration.
Colour	Deep ruby in colour.
Aroma	Bright, lifted, red fruit driven with Marlborough's hallmark spiciness complimented by dried herb, smokey and meaty notes in the background.
Palate	A juicy and plush Pinot Noir with pure red berry flavours. The wines cleansing acidity and fine, soft tannins are evident, characteristic of Marlborough's clay based Southern Valley soils.
Cellaring	Seven to ten years.

Technical

Alcohol	13.0%
Acidity	4.6g/l