



DOG POINT

VINEYARD

2012

SECTION 94
Marlborough

WINE OF NEW ZEALAND

Technical Details

Growing Region	Marlborough
Grape Variety	Sauvignon Blanc
Alcohol	13.5%
pH	3.21
Acidity	7.6 g/l
Residual Sugar	1.7 g/l
Maturation	Eighteen Months in older French Oak barrels

Tasting Notes

Straw green in colour.

Pure focused fruit aromas of ripe citrus, white peach, hints of lemongrass, and a wild strand of combed honey, a pleasant fragrance of white blossom with an underlying yeast influence attained from a naturally occurring fermentation in old oak barrels for a period of 18 months.

A unique style of Sauvignon Blanc with considerable texture and complexity, slightly funky, plus vibrant layers of savoury herbs, leading to a chalky minerality with a racy acid and lingering long finish.

Food Match	Fish, poultry and vegetable dishes and especially aromatic white cheeses.
Cellaring	Three to five years.
Winemakers	James Healy / Ivan Sutherland.