



DOG POINT

VINEYARD

2015

Sauvignon Blanc
Marlborough

WINE OF NEW ZEALAND

Technical Details

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| Growing Region | Marlborough |
| Grape Variety | Sauvignon Blanc |
| Alcohol | 13.5 % |
| pH | 3.01 |
| Acidity | 6.9 g/l |
| Residual Sugar | 2.9 g/l |
| Fermentation | 80% cultured yeasts / 20% indigenous yeasts |
| Maturation | Stainless Steel / 60 days on yeast lees |

Tasting Notes

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| Colour | Bright straw green. |
| Bouquet | Flinty, with floral notes, complimented by exotic tropical fruit of quava, melon, lemon and lime. |
| Palate | A mineral backbone with a soft lingering acidity, supported by a textural palate with a strong citrus core. |
| Food Match | Shell fish especially mussels and oysters, white meats and soft cheeses. |
| Cellaring | Ideal wine to enjoy young, but may be cellared for 2+ years. |