



Dog Point Vineyard Chardonnay

MARLBOROUGH

2015



Alcohol

13.5%

pH

3.27

Acidity

7.1g/l



ESTATE

Almost since its inception, Dog Point's Sauvignon Blanc has been named by major critics as New Zealand's top Sauvignon. Dog Point is the result of a collaboration between two Cloudy Bay alumni, enologist James Healy and founding viticulturist Ivan Sutherland. Both left Cloudy Bay at the end of 2003, although they have produced their own wines from the 2002 vintage forward.

WINE

James Healy and Ivan Sutherland will tell you that it's hard for them to grow much Chardonnay at the extremely high quality level they want for this wine. As with their Section 94 and Pinot Noir, the wine is distinctive due to extraordinary vineyard holdings, intense vineyard management geared towards low yields and hand-picked fruit, and long, low touch winemaking. The effect this work has on the Chardonnay, by nature the least expressive of these three grape varieties, is wild – the wine is intensely expressive, with loads of fruit, leesy character, and chalky minerality that is almost textural. As with all the wines they produce, it is considered a national standard bearer of a different shade.

VINTAGE

The 2015 harvest began with an early start on the 3rd March after a warm and dry season, with only half of the usual annual rainfall (310mm). It was a small yielding year due to indifferent weather at flowering, followed by a dry summer, which led to concentrated wines that will age well.

VINEYARD

Dog Point has Chardonnay planted in part on clay and silty valley floor vineyards, and in part on surrounding clay loam vineyards. Two clones predominate, 75% Mendoza and 25% Clone 95, with some plantings dating back to 1981. Grapes are, as always, hand-picked (95% of New Zealand's vineyards are machine harvested). Dog Point operates under what is called the "Biogro" program, an initiative to promote the production of premium quality wine utilizing environmentally friendly and responsible practices, details of which are further down.

VINIFICATION

Hand picked and gently pressed straight to french oak barrels (15% new). Never racked or clarified, and fermentation is 100% wild yeasts. Bottled without fining.

"The 2015 Chardonnay is a smoky, toasty, medium to full-bodied effort marked by a terrific acid line. That grapefruit note provides the backbone over which riper notions of white peach, toasted hazelnut and pineapple rest. Zesty and refreshing, with a long, mouthwatering finish, this is a compelling example of Marlborough Chardonnay."

– 93 Points Wine Advocate

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