

DOG POINT

The name Dog Point dates from the earliest European settlement of Marlborough and the introduction of sheep (and sheep dogs) to the district.



Pinot Noir 2018

Marlborough, New Zealand

ESTATE

Almost since its inception, Dog Point has been recognized as among the very top wine producers in New Zealand. Their two Sauvignon Blancs, their Pinot Noir and their Chardonnay are all wines of astounding quality and complexity – not just in the context of New Zealand wines, but globally. Their wines are hand-crafted from estate fruit grown on some of the oldest vines and best sites in Marlborough, some plantings dating back to the 1970s. In a region where 95% of grapes are harvested by machine, the winery's insistence on lower yields and hand-harvesting makes them truly stand out amongst the masses.

WINE

Dog Point's renown as a Sauvignon Blanc producer has done nothing to lessen the enthusiasm around their Pinot Noir, today considered one of the finest in New Zealand. What sets their wine apart is the generosity of the structure, which comes off as rich but not sweet, and the complex mingling of fruit and savory notes.

VINEYARD

Soils: Dog Point grows Pinot Noir on the clay hill slopes, with some plantings that date back to 1983.

Farming: Dog Point has farmed organically for over a decade and are now certified.

WINEMAKING

Harvest: Vines are managed so that yields are 35 hl/ha, and as with all Dog Point wines, the picking is by hand (only 5% of New Zealand fruit is hand-picked).

Variety: 100% Pinot Noir

Fermentation: The fruit is hand sorted and destemmed, with 25% of whole clusters included. Fermentation is in small stainless steel open top fermenters with 100% native yeasts, and lasts around 3 weeks.

Aging: 18 months in older French Oak barrels (30% new).

Alcohol: 13.0%

VINTAGE

A mild spring free of frost alerts, resulted in an extremely good budburst with nice even growth across all varieties. Above average early/mid-summer temperatures with generally settled weather ensured an excellent flowering and fruit set, with January the warmest in over 60 years of statistical records. This led to an earliest harvest, however the month also produced another climatic record with by far the highest rainfall recorded for February, necessitating additional canopy management, under vine weeding and inter row mowing. Low cropping with good open canopies allowed sunlight and wind penetration to do their job, which certainly won the day in a testing, but rewarding vintage.

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94

"Attractive, earthy and spicy aromas are wound seamlessly into bright, red and darker cherries. This is complex and fragrant with dialed-in oak. The palate has impressively intense red-cherry flavors with succulent acidity and smooth, fluid tannins. Composed finish." - *J.S., 10/2020*