



DOG POINT
VINEYARD

Pinot Noir 2016

Marlborough, New Zealand

ESTATE

Almost since its inception, Dog Point has been recognized as among the very top (arguably the very top) wine producers in New Zealand. Their two very different 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.

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.

Clones: 70% Dijon Clones, 15% Clone 5, 10% Abel Clones, 5% 10/5 Clones

Yields: 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).

Grape Variety: 100% Pinot Noir

WINEMAKING

Fermentation: The fruit is hand sorted and destemmed, with 20% of whole clusters included. Fermentation is in small stainless steel open top fermenters with 100% native yeasts, and lasts around 3 weeks before pressing into French oak barrels (35% new). Bottling is without fining or filtration.

Aging: 18 months in older French oak barrels (35% new).

Alcohol: 13%

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 March 14 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.



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JAMES SUCKLING

"Impressive structure and concentration. Terrific complexity in the mix here, too. Blueberries and mixed cherries on the nose and palate with a terrific layering of plush, assertive tannins and a fresh, vibrant kick into the finish."