

Dog Point

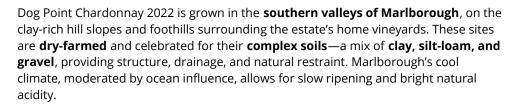
Sourced from low-yielding old vines, it combines wild fermentation and extended lees aging for a pure, savoury expression.



Chardonnay 2022

Marlborough, New Zealand

Region and Vineyards



The vineyards are planted with **28-year-old vines on average**, with some dating back to **1984**—among the oldest Chardonnay plantings in the region. Yields are **low (2.5 tonnes/ha)**, ensuring concentration and balance. Clonal selection includes **66% Mendoza** (known for its intensity and hens-and-chick berries) and **34% Clone 95**, which adds refinement. The 2022 vintage brought spring warmth and summer rain, requiring meticulous vineyard work, including **hand-dropping of disease-affected bunches**. The resulting fruit is **ripe**, **vibrant**, **and classically expressive**.



The 2022 Chardonnay was **hand-harvested between March 16–23**, gently pressed, and allowed a brief overnight juice settling. Fermentation was 100% **wild (indigenous yeast)**, both primary and secondary (malolactic), carried out in **French oak barrels**, of which **only 10% were new**, over a period of **18 months**.

There was **no fining** and only minimal filtration prior to bottling. Extended lees contact, without excessive oak influence, imparts a **creamy**, **nutty texture** while preserving purity and drive. This hands-off, minimalist approach aligns with Dog Point's philosophy of **non-interventionist winemaking** and vineyard-driven character.



Alcohol :13,00 %

Composition: 100% Chardonnay

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Tasting Notes

- Color: Deep straw with golden hints.
- **Aroma**: Ripe citrus—lemon peel and tangerine—layered with **mealy**, **savoury tones**, lees-derived complexity, and **fine smoky oak**.
- Palate: Focused and textural, led by pure citrus fruit, developing into oatmeal, almond meal, and glycerol richness. Saline acidity adds drive and freshness, leading to a long, elegant finish.

Did you know?

Dog Point Vineyard is **Marlborough's largest certified organic estate**, established by former Cloudy Bay viticulturist Ivan Sutherland and winemaker James Healy. Their **Chardonnay has quietly become a benchmark for serious, age-worthy expressions** from New Zealand, eschewing tropical excess for restraint, texture, and minerality.

Wine Pairing Ideas

- **Grilled crayfish with lemon butter** citrus tension and lees texture elevate the sweetness of shellfish.
- **Roast chicken with tarragon and garlic** nutty complexity and saline freshness mirror the richness of the dish.
- **Risotto with wild mushrooms and parmesan** savoury, creamy elements resonate with the wine's depth.
- **Soft-ripened cheeses (Brie, Chaource)** smooth textures play against the wine's acidity and layered structure.



James Suckling (JS): 94 Points (2022)

Very beautiful with sliced cooked apples, pie crust, dried Meyer lemons and lemon curd. Hints of flint. Full-bodied and layered, this has pretty phenolic tension and a flavorful, tangy finish. A complete and balanced Chardonnay. Two-thirds Mendoza clone (Wente). Average vine age is 30 years old. From organically grown grapes. Drink now. Screw cap.



Robert Parker (RP): 95 Points (2021)

The 2021 Chardonnay leads with preserved lemon on the nose along with freshly picked curry leaf, white peach and spring blossoms. In the mouth, the wine is elegant and layered, with quenching acidity and cleverly managed reduction. This is sophisticated in the extreme and, most importantly, quite restrained, with the power unveiled through the extended length of flavor. This is a superb wine, a joy. 14% alcohol, sealed under screw cap.







Chardonnay 2022



Wine Enthusiast (WE): 93 Points (2021)



Subtle struck match and grilled nut aromas perch just above the lemon and toast aromas without overpowering them; a salty, seashell vibe is present, too. There's vibrant, citrusy acidity on the palate—a welcome counterweight to the richness of the oak and cream—pulsing to a long finish.



