

Dog Point

Crafted from estate-grown fruit in the heart of Marlborough's Wairau Valley, Dog Point's 2024 Sauvignon Blanc expresses a crystalline purity of terroir – where silty loams and gravel seams yield a wine of vibrant precision and natural tension.





Sauvignon Blanc 2024

Marlborough, New Zealand

Region and Vineyards

Situated in Marlborough's **Wairau Valley**, Dog Point's vineyards lie on gently rolling silty-clay loams interspersed with **gravelly subsoils**. This composition enhances both drainage and mineral character, yielding grapes with intensity and fine acidity. The valley's combination of **high sunshine hours** and **cool nighttime temperatures** contributes to exceptional flavour concentration and freshness — a hallmark of Dog Point's Sauvignon Blanc.

The 2024 season was notable for its **record-breaking drought**, with only 32 mm of rainfall during summer — the driest in 94 years. Warm, dry conditions and abundant sunshine led to **excellent ripeness**, while cool nights in late autumn preserved the **natural acidity** and aromatic complexity. Average vine age of **26 years**, with plantings dating back to **1984**, provided depth and concentration rarely achieved in younger vineyards.

Winemaking

Harvested between **14 and 27 March 2024**, the fruit was **hand-picked** and **whole-bunch pressed** to preserve delicacy and aromatic integrity. Following a gentle **cold settling**, 85% of the juice underwent **wild fermentation** with indigenous yeasts, imparting texture and subtle savoury nuance.

The wine was aged for **four months in stainless steel**, retaining its pure fruit expression. It was **bottled without fining**, in keeping with Dog Point's minimalist philosophy and certified organic practices. The result is a Sauvignon Blanc that balances **vibrant freshness** with **textural depth**, showcasing both the terroir's precision and the estate's craftsmanship.

Alcohol:13,50%

Composition: 100% Sauvignon

Blanc







Sauvignon Blanc 2024

Tasting Notes

- Color: Pale straw with brilliant clarity.
- Aroma: Pure and lifted bouquet of citrus—grapefruit, lemon, lime, and mandarin—layered with subtle gravel and flint nuances that add a mineral dimension.
- Palate: Juicy and mouthwatering, unfolding from bright citrus into ripe stone
 fruit with generous mid-palate weight. The finish is long, zesty, and
 crystalline, defined by high natural acidity and mineral tension.

Did you know?

Dog Point Vineyard is named after a hill overlooking the Wairau Valley where shepherds once rounded up stray dogs — a nod to the region's pastoral history. Founders **Ivan Sutherland** and **James Healy**, both former Cloudy Bay luminaries, established Dog Point in 2002, creating one of Marlborough's most respected organic estates.

Wine Pairing Ideas

- **Goat's cheese tart:** The wine's acidity cuts through the richness, while its citrus lift complements the tangy flavours.
- **Grilled asparagus with lemon butter:** Echoes the Sauvignon's zesty citrus and minerality.
- Ceviche of snapper or scallops: Enhances the wine's freshness and texture.
- **Thai green curry:** The lively acidity and citrus intensity balance the spice and coconut cream beautifully.



Robert Parker (RP): 95 Points (2024)

The 2024 Sauvignon Blanc leads with a distinct nose of freshly picked curry leaf, crushed sea shells, lemon zest, asphalt, mustard seed, dried coriander/coriander seed and white flesh orchard fruit. This is powerfully fruited, has great energy and drive and, unsurprisingly, offers great pleasure and satisfying drinking. This is a very smart, savory wine here. 13.5% alcohol, sealed under screw cap.



Wine Enthusiast (WE): 93 Points (2024)

Dog Point's whites are known for their distinctive flinty, reductive characters that sometimes go too far. But lately, this producer has reined it in, striking the perfect balance so that the white peach and guava fruit shine, too. There's chalky, pithy textural components and a tautness that suggests a happy few years of aging. If drinking now, a little aeration in glass won't hurt.



James Suckling (JS): 93 Points (2024)

This is excellent, as always, showing flint, sliced lemons and fresh green melon. Some Thai basil too. Medium body, crisp acidity and lots of fruit at the end but with focus and tension. From organically grown grapes.



