



Dog Point

The Dog Point Section 94 Sauvignon Blanc is a distinguished wine from Marlborough, New Zealand, renowned for its complex aromatic profile and rich, textural depth. It stands out as one of the finest expressions of Sauvignon Blanc globally, characterized by its balance, complexity, and impeccable craftsmanship.



DOG POINT
VINEYARD



Alcohol :14,00 %

Composition: 100% Sauvignon
Blanc

Sauvignon Blanc Section 94 2018

Marlborough, New Zealand

Region and Vineyards

Dog Point Vineyard is located in Marlborough, New Zealand, a region celebrated for its premier Sauvignon Blancs. **The estate features some of the oldest vines in Marlborough, with plantings dating back to the 1970s.** The vineyard's soils consist primarily of free-draining silty clay loams, particularly on the flats of the valley, which enhance the intense citrus and grapefruit flavors in the wine.

Dog Point has been farming organically for over a decade and is now certified organic, emphasizing sustainable and environmentally friendly practices. This vintage benefited from a warm and very dry growing season, which, combined with meticulous vineyard management, resulted in perfectly ripened grapes.

Winemaking

The single vineyard parcel known as **Section 94 was planted in 1992** and is managed for low yields, producing only 3.0 tons per acre. This low yield, combined with hand-picking (a rarity for New Zealand Sauvignon Blanc, with only 5% hand-harvested), ensures the highest quality fruit.

The grapes are whole-cluster pressed and settled in tanks for 24 hours before fermentation. The wine is aged in older French oak barrels for 18 months, adding to its complexity and textural richness. The use of wild yeasts for fermentation further enhances its unique character.

Tasting Notes

- **Color:** Pale lemon with green hues.
- **Aroma:** A complex and aromatic bouquet featuring beeswax, litsea oil, vetiver, and honeysuckle.
- **Palate:** The palate reveals ripe peach, melon, and lemon curd flavors, complemented by hints of grilled lemon, smoke, and a touch of crushed rock minerality. The wine has a supple, seamless frame with a juicy core and gains momentum towards an epic finish.



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Did you know?

Dog Point is named after the historical sheep runs in Marlborough where shepherds used dogs to manage their flocks. This historical connection adds a rustic charm to the brand's identity.

Wine Pairing Ideas

- **Grilled Lobster:** The wine's complex flavors and acidity pair beautifully with the rich, sweet flavors of grilled lobster.
- **Goat Cheese Salad:** The fresh citrus and mineral notes complement the tangy and creamy profile of goat cheese.
- **Lemon Herb Chicken:** The bright acidity and subtle oak influence enhance the flavors of lemon herb chicken, creating a harmonious pairing.
- **Vegetarian Dishes:** Its vibrant acidity and aromatic profile make it an excellent match for vegetarian dishes, especially those with herbal and citrus components.



Wine Spectator (WS) : 94 Points (2018)

Fragrant, intense and succulent, with distinctive honeysuckle, chamomile, spicy marmalade and ripe peach flavors on a fleshy frame, showing a touch of lanolin. Notes of mango, mineral and candied ginger emerge on the finish. Drink now. (12/2020)



James Suckling (JS) : 94 Points (2018)

The complex style is nicely dialed-in here, offering a fresh array of grilled lemon and peach with some gently nutty aromas, as well as a lime-curd edge. Really fresh. The palate has fleshy and smooth texture with praline-like flavors sitting in a fresh citrus and peach core. Drink now. (10/2020)



Decanter (DCT) : 92 Points (2017)

From a single parcel within Dog Point's vineyards, located at the confluence of the Brancott and Omaka valleys, the vines planted in 1992 on free-draining, silty clay-loam alluvial soils. A warm spring and late summer were followed by cool but good conditions into the autumn, with harvest concluded rapidly to beat heavy rains in mid-April 2017. The wine was fermented and aged in used French oak barrels for 18 months, and bottled without fining. Toasty wood to the fore on the nose, but there's key lime pie richness and herbal notes of marjoram and bay. Ripe lemon and lime citrus with lightly tropical passion fruit and pineapple, though the fruit is underscored by a distinctly earthy/mushroom creamy character enhancing complexity on mid-palate and finish, which has great length. Best with food such as meaty fish, tuna steak or chicken in a creamy mushroom sauce. (9/2019)



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