

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

95
James Suckling



Alcohol :14,00 %

Composition: 100% Sauvignon Blanc

Sauvignon Blanc Section 94 2021

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 .

95 James Suckling

James Suckling (JS) : 95 Points (2021)

This is a beautiful and complex wine with sliced apples, lemons, bread dough and salted pie crust. Some grass. Always subtle and complex yet shows intensity. Medium body. Lovely acid balance and an excellent finish. White pepper. Dry. Always excellent.

93 Wine Spectator

Wine Spectator (WS) : 93 Points (2021)

Aromatic, complex, succulent and fleshy, offering flavors of beeswax, litsea oil and peach preserves, with candied ginger and honeysuckle accents. A whiff of smoke mingles with the crisp citrus and herbal notes at the lip-smacking core. Drink now through 2034.

95 James Suckling

James Suckling (JS) : 95 Points (2020)

Layers of crushed stones, smoked almonds, green apples, lemon pith, white pepper, licorice and oyster shells. It's so powerful and concentrated. Tightly wound and phenolic with a medium body and sharp acidity. Intense, and just keeps going. Always a sophisticated and complex sauvignon blanc. From organically grown grapes. Drink or hold.