

Dog Point Sauvignon Blanc, Marlborough

£16.99

Vintage: 2017
Bottle Size: 75cl
Alcohol %: 12.5%
Country: New Zealand

Description: Our version of the classic aromatic Marlborough style of Sauvignon Blanc. Grapes are hand-picked from eight of our own vineyards within the Wairau Valley. Cropped at an average of 7.5 tonnes/hectare (50hl/ha). The fruit is whole bunch pressed, cold settled before fermentation and 2-3 months aging in stainless steel tanks. A portion of this wine is fermented using indigenous yeast. Bottled without fining.

Cepages: Sauvignon Blanc

Group: New Zealand

Sub group: South Island

Colour: White

Closure: Screwcap

Producer:

Website:

Organic/Bio Status:

Food / cocktail match:

Food / cocktail recipe:

Press

'Already a firm favourite with British drinkers back in 2001, New Zealand sauvignon blanc has since become the nation's favourite dry white. Dog Point's example is a lucid reminder why: exhilaratingly verdant, citrus-racy and mineral' - David Williams, The Observer

'This is the thinking person's New Zealand sauvignon blanc, with notes of lemon, elderflower and a slight smokiness, ending with the region's trademark lift and refreshing acidity. Stick it in a bucket of ice and serve to your best friends.' - Will Lyons, The Times



'Tangy, savoury and dry, this is a complex, flinty, well balanced white with no oak, allowing the quince, greengage and gooseberry fruit to shine.' - Tim Atkin MW, www.timatkin.com

Awards

Other Info:

Organic philosophies drive the approach to wine growing at Dog Point, and there are 255 hectares of vineyards certified organic by BioGro New Zealand (of this around 100 hectares are used for the production of Dog Point wines).