

## Dog Point Sauvignon Blanc Marlborough New Zealand 2022

Selected by: MTW Tasting Panel



### Final Deductions

**VINTAGE** 2022

**GRAPE** Sauvignon Blanc/Blend

**GEOGRAPHY** Not Europe

**COUNTRY** New Zealand

**LARGER REGION** South Island

**SMALLER REGION** Marlborough

### Rationale

Although it seems like it has been around forever, Sauvignon Blanc was first introduced to New Zealand's Marlborough region only in 1973. Located in the north of NZ's South Island, Marlborough is a special spot-cool and dry with over 2,300 sunshine hours per year and a long moderate growing season. It is also uniquely shielded from storms on all sides. It possesses a series of different subzones, most notably those of the southern Wairau's Brancott and Fairhall subzones (producing unmistakable cooler style wines with classic olive, gooseberry, green/bell pepper and other capsicum flavors) while the Northern Areas (including Kaituna & Rapaura and located along the Wairau River and Rapaura Road) are generally home to riper, more tropical, rich citrus, and high tone stone fruit, nuanced styles.

Over the years, some new spots have been developed, including the Awatere Valley (Maori for Fast Stream). Cooler and located south over Wither Hills and with more rolling hills than the plains of Wairau, this is also an exciting zone worth following.

Dog Point was started in 2002 by Ivan and Margaret Sutherland and James and Wendy Healy, who previously worked together at Cloudy Bay. The basis for these wines is the substantial vineyard that the Sutherlands own, which is on the border of the Omaka and Brancott Valleys (two of the Southern Valleys of Marlborough), near where vines were first planted in the region. Unusually for Marlborough, the grapes are all hand-harvested, and viticulture is organic.

### Sight

**BRIGHTNESS** Star Bright

**CLARITY** Clear

**COLOR DEPTH** Medium

**COLOR** Straw

**HIGHLIGHTS** Green

**BUBBLES** No

### Structure

**RESIDUAL SUGAR** Dry

**ACID** Med+

**ALCOHOL** Medium

**PHENOLS** None

**TEXTURE** Lean / Tart

**FINISH** Long

**COMPLEXITY** High

### Aroma & Taste

**CITRUS FRUIT** Meyer Lemon • Lemon • Grapefruit (Pink) • Grapefruit (W/Y) *Condition: Fresh, Ripe*  
*Part: Flesh, Peel / Zest*

**TREE/VINE FRUIT** Pear (Green) • Apple (Green) • Gooseberry *Condition: Fresh*

**TROPICAL FRUIT** Passion Fruit • Mango • Starfruit • Guava *Condition: Fresh, Ripe*

**FLORAL** Apple Blossom • Elderflower • Lemon / Lime Blossom *Condition: Fresh*

**GREEN VEGETABLE** Olive (Green) • Salad Greens • Spring Peas • Cucumbers

**OTHER VEGETABLE** Radishes • Ginger / Root

**HERBAL** Chive • Lemon Grass • Cilantro • Sorrel • Verbena

**OTHER SPICES** White Pepper • Sesame / Candy

**ORGANIC EARTH** Turned Dirt / Potting Soil

**INORGANIC EARTH** Mineral / Rock • Salinity / Seashell

**OAK AGING** No

**PERCEIVED WINEMAKING CHOICES** Partial / Whole Cluster • Lees Contact