

Dog Point Sauvignon Blanc Marlborough New Zealand 2022

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



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 Mango • Starfruit • Guava • Passion Fruit *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 Lees Contact • Partial / Whole Cluster