



Dogpoint Vineyard

Sustainability in Bot River

Dog Point is the result of a collaboration between two Cloudy Bay alumni, enologist James Healy and founding viticulturalist Ivan Sutherland. Both left Cloudy Bay at the end of 2003, and the first vintage of Dog Point released was the 2002 vintage.

The name Dog Point dates from the earliest European settlement of Marlborough and the introduction of sheep to the district. These were the days of few fences, of boundary riders and boundary-keeping dogs. Shepherds' dogs sometimes became lost or wandered off and eventually bred into a wild pack. Their home was a tussock and scrub covered hill, overlooking the Wairau Plains, designated by the early settlers as Dog Point.

Their wines are hand-crafted from estate fruit grown on some of the oldest vines and best sites in Marlborough, some plantings dating back to the 1970s. These older well-established vines situated on free draining silty clay loams are supplemented with fruit from closely planted hillside vines. Yields are low, and the grapes are hand-harvested - few hand-pick fruit in New Zealand (95% is machine-harvested), and Dog Point's Sauvignon Blanc yields, for example, are 50% below the average for the region.

Dog Point's focus on pruning, soil health through organic farming, use of native yeasts and for one wine selected neutral commercial yeasts, all point to a quality and detail-obsessed producer intimately familiar with its region. The winemaking is non-interventionist, and all the wines (with the exception of the stainless steel Sauvignon Blanc) are given extended barrel aging with minimal racking and handling. Bottling is done without fining and with minimal filtration

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