



# Section 94 Sauvignon Blanc 2016

## Marlborough, New Zealand

### ESTATE

Almost since its inception, Dog Point has been recognized as among the very top (arguably the very top) wine producers in New Zealand. Their two very different Sauvignon Blancs, their Pinot Noir, and their Chardonnay are all wines of astounding quality and complexity, not just in the context of New Zealand wines, but from a global perspective. Their wines are hand-crafted from estate fruit grown on some of the oldest vines and best sites in Marlborough, with some plantings dating back to the 1970s.

### WINE

Section 94 is widely regarded as the most distinctive and greatest Sauvignon Blanc made in New Zealand today. James Healy and Ivan Sutherland were among the first to begin fermenting their Sauvignon in barrel with wild yeasts, a technique that along with the old vines from which they source, leads to a full-bodied wine that is less fruit-forward, more exotic, with immense textural complexity.

### VINEYARD

*Soils:* Grapes mainly planted on free draining silty clay loams on the flats of the valley, as these express intense citrus and grapefruit flavors.

*Yields:* The single vineyard parcel called Section 94 was planted in 1992. The vineyard is managed for low yields (3.0 tons per acre) and, as is the case with all Dog Point wines, fruit is hand-picked (only 5% of New Zealand Sauvignon Blanc is hand-picked).

*Grape Variety:* 100% Sauvignon Blanc.

### WINEMAKING

*Fermentation:* The grapes were whole-cluster pressed, reducing the extraction of vegetative pyrazines and bitter anthocyanins, and fermented (with native yeasts).

*Aging:* Aged in older French oak barrels for 18 months. Bottling is without fining.

### VINTAGE

Much needed rainfall in January, coupled with above average temperatures helped the vines for the 2016 vintage flourish in the New Year. Northerly airstreams in March brought additional rainfall, but April welcomed Marlborough's classic Indian summer, allowing all vineyards to achieve full ripeness and concentration. The Section 94 fruit was picked on April 17th.

### WINE ADVOCATE

"To emphasize its difference from the classic Sauvignon Blanc, Dog Point's 2016 Section 94 steadfastly refuses to note the varietal on the front label. Which, I should note for TTB purposes, is actually the back label. Whatever. It continues to be a benchmark for the so-called alternative style of Sauvignon Blanc, being barrel-fermented with high solids and indigenous yeasts. Wild notes of green onions and sweat dominate the nose at the moment, but I expect them to mellow with time in the bottle and reveal the underlying stone fruit and grapefruit elements. It's medium to full-bodied but fresh and vibrant, with a crisp, citrusy finish. Unlike most Marlborough Sauvignon Blancs, the Section 94 and similar wines can drink well for up to a decade or more from the vintage."

