

## DOG POINT SAUVIGNON BLANC 2024



\$26.99

### An Absolute Standout

Product Code:	5544	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Sub Region:	Wairau Valley	Alcohol:	13.0%
Style:	White	Grape:	100% Sauvignon Blanc
Variety:	Sauvignon Blanc	Natural:	Certified Organic
Producer:	<a href="#">Dog Point Vineyard</a>		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

[VIEW PRODUCT ONLINE](#)

## TASTING NOTES

### Selected for the 2024 Appellation Marlborough Wine Collection

Dog Point Sauvignon Blanc always offers something a bit more than the vast majority of Marlborough Sauvignons. There is an extra level of complexity and flavour interest that takes the variety to a different level. This is revealed in the layers of juicy fruit and mouthfilling quality. From the excellent 2024 vintage, this is a standout wine.

### Winery notes (2024 Vintage)

"Our version of the classic dry aromatic style of Marlborough Sauvignon Blanc. The citrus core of flavours are juicy and intense with deliciously refreshing saline acidity. The wine calls for simple fresh seafood but can also be enjoyed as a pre-dinner aperitif.

# VINO FINO

Explore a World of Wine

Grapes are picked from eight of our own vineyards within the Wairau Valley. Cropped at an average of 10 tonnes/hectare. The fruit is whole bunch pressed, cold settled before fermentation and 4 months aging in stainless steel tanks. A portion of this wine is fermented using indigenous yeast. Bottled without fining."

**95/100 Erin Larkin, Robert Parker's Wine Advocate, December 2024** (2024 Vintage)

"The 2024 Sauvignon Blanc leads with a distinct nose of freshly picked curry leaf, crushed sea shells, lemon zest, asphalt, mustard seed, dried coriander/coriander seed and white flesh orchard fruit. This is powerfully fruited, has great energy and drive and, unsurprisingly, offers great pleasure and satisfying drinking. This is a very smart, savoury wine here."

**94/100 Stephen Wong MW, The Real Review, January 2025** (2024 Vintage)

"An absolute stand-out wine from the 2024 vintage, this has all of the telltale Dog Point flinty reduction which seems to mark all of their wines. This is made from Dog Point's organic parcels and is a wine which has a good track record of ageing in the mid-term. Distinctive reduction on the nose leads to quite a structured palate with layered complexity over a ripe core of apple. Young, tight and with very good concentration, this is classic, displaying lovely balance and length on the pure, precise finish where a touch of minerality emerges."

**5 Stars Michael Cooper** (2024 Vintage)

"The youthful 2024 has all the signs of a top vintage. Bright, light lemon/green, it is mouthfilling, sweet fruited and tightly structured, with deep vigorous, passionfruit/lime flavours, good acid spine and a dry, sustained finish."

**Rated Excellent & 94/100 Cameron Douglas MS, December 2024** (2024 Vintage)

"An excellent bouquet and palate with scents and flavours of citrus and nettles, fresh sage and grapefruit, apple and a layer of green passionfruit fresh lychee nut. Crisp and dry with plenty of mouthfeel, saline qualities and freshness. Some time on lees adds to the texture and length. Delicious, fresh, balanced and well made. Best drinking from day of purchase through 2029"

**18.5/20 Matthew Jukes, December 2024** (2024 Vintage)

"Back in March, in my MoneyWeek column, I wrote up the 2023 vintage of this wine, which is a superb creation in its own right, and the 2024 vintage was, in turn, the pick of this dozen. It looked superb straight out of the bottle, with a little more weight and presence than the others, and it had real flair and energy. Then, it continued to blossom over two days while the others faded. Once again, there were none of the unwanted canned fruit salad or tropical notes that I despise, and I was left thinking of some of the more textural and expressive Pouilly-Fumés that appeal to me, such is the control and formality that Dog Point shows on its finish."

**92/100 Campbell Mattinson, The Wine Front, March 2025** (2024 Vintage)

"Excellent intensity, texture and length. Straight down the line and good at it. Guava, apple, tropical fruit and thistles. Feels controlled. Feels good. Fruit still jumping up through the finish. Everything is in (very) good order here."

**Joelle Thomson, drinksbiz Magazine, March/April 2025** (2024 Vintage)

"This wine is organically certified, vegan-friendly and outstandingly intense with a salty tang flattering tropical fruit notes and a dry flavour from start to finish. A portion was fermented using indigenous yeast."

## CONTACT VINO FINO

Phone: 03 365 5134  
<https://vinofino.co.nz>

## OPEN HOURS

10am to 6pm - Monday to Friday  
10am to 5pm - Saturday  
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,  
Christchurch