

VINO FINO

Explore a World of Wine

DOG POINT SAUVIGNON BLANC 2025



94

ORGANIC

STAFF PICK

ICONIC

TOP SELLER

\$26.99

A Benchmark New Zealand Sauvignon Blanc



Product Code:	5544	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Sub Region:	Wairau Valley	Alcohol:	12.5%
Style:	White	Grape:	100% Sauvignon Blanc
Variety:	Sauvignon Blanc	Natural:	Certified Organic
Producer:	Dog Point Vineyard		



New Zealand Wide Delivery



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TASTING NOTES

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 a very good 2025 vintage, this is a standout wine.

Winery notes (2025 Vintage)

"Restrained elderflower florals with grapefruit, white peach and pears, followed by underlying complex smoky-flint notes. Lovely saline acidity and bright citrus fruit characters burst on the palate, offering refreshment from the first sip. Fruit sweetness compliments and balances the acid backbone, finishing dry with fine phenolics intertwined with the acidity.

Fruit is hand picked and whole bunch pressed prior to cold settling then fermentation using indigenous yeasts. The wine is aged for 5 months in stainless steel tanks then bottled without fining."

Rated Excellent & 94/100 Cameron Douglas MS, December 2025 (2025 Vintage)

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"Taut, new, pure fruited, ripe and salivating with aromas and flavours of grapefruit and lime, white peach and hay. A dry wine on the palate with a backbone of acidity engaging the palate and sending a flourish of flavours throughout. There's a light fine lees quality, saline quality and lengthy vibrant finish. Best drinking from mid to late 2026 through 2032+."

92/100 Stephen Wong MW, The Real Review (2025 Vintage)

"Zingy with salty lightness and a flinty edge, this rather delicate style inhabits a middle ground with floral notes and cloudy apple juice flavours rather than anything overtly herbaceous. Subtly long and zingy, the length is currently interrupted by some harder chalky phenolics and flinty reduction, but it will settle somewhat with time in bottle."

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