

VINO FINO

Explore a World of Wine

DOG POINT SECTION 94 SAUVIGNON BLANC 2018



Original price was: \$47.99. ~~\$42.99~~ Current price is: \$42.99.

Cellar Release of this Iconic Barrel Fermented Sauvignon Blanc



Product Code:	5540	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Sub Region:	Southern Valleys	Alcohol:	14.5%
Style:	White	Grape:	100% Sauvignon Blanc
Variety:	Sauvignon Blanc	Natural:	Organic
Producer:	Dog Point Vineyard		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Cellar Release of this Iconic wine

A fuller bodied, textural style of Sauvignon Blanc. This single vineyard parcel is situated within the Dog Point Vineyard, using the same low cropping level from vines planted in 1992. Fruit is hand-picked, whole bunch pressed and fermented and aged in older French oak barrels for 18 months. Bottled without fining.

Winery notes (2018 Vintage)

"Hand picked and gently pressed to tank for 24 hours of settling prior to eighteen months fermentation and aging in older

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French Oak barrels. 100% natural ferment. Bottled without fining and only minimal filtration.

Warm and ripe fruit spectrum of citrus, mango and white peach with complex barrel fermentation characters of toast, biscuits and smoky, flinty, reductive characters typical of Section 94. Creamy and round upfront with a crisp and focussed finish.

A complex full bodied style of Sauvignon Blanc with a chalky minerality and fresh herbal influence, complimented by a vibrant acidity which gives the wine focus. Suggested food matches for Section 94 include fish (particularly salmon), poultry and soft white cheeses."

Rated Outstanding & 96/100 Cameron Douglas MS, September 2023 (2018 Vintage)

"Fantastic bouquet with a complexity and pungency, a varietal signature of ripe grapefruit and fresh herb, there's a mineral and smokiness then aromas of peach and cape gooseberry, apple and moments of tropical fruits. On the palate a fine satin texture touches first then flavours of gooseberry and citrus, peach and apple, and a distinctive complexity from barrel fermentation and wild ferment aromas of wild flowers. The backbone of acidity deposits flavours and mineral throughout the palate as well as mouthfeel and youthful tension. Well made, Complex and lengthy. In short a delicious wine and excellent SB expression. Best drinking from day of purchase through 2028+."

5 Stars Michael Cooper, December 2023 (2018 Vintage)

"This ranks among the country's greatest oak-aged Sauvignon Blancs. Looking for 'texture, rather than rich aromatics', Dog Point fermented and lees-aged the 2018 vintage, released in 2023, for 18 months in seasoned French oak casks. Hand-harvested in the Dog Point Vineyard (for which 'Section 94' was the original survey title), at the confluence of the Brancott and Omaka valleys, and fermented with indigenous yeasts, it is a powerful, complex, distinctive wine. Pale gold, it is mouthfilling, with deep, ripe, tropical fruit flavours, gentle biscuity notes, balanced acidity, and a long, dry, savoury finish. Drink now or cellar. Certified organic."

94/100 JamesSuckling.com (2018 Vintage)

"The complex style is nicely dialed-in here, offering a fresh array of grilled lemon and peach with some gently nutty aromas, as well as a lime-curd edge. Really fresh. The palate has fleshy and smooth texture with praline-like flavors sitting in a fresh citrus and peach core. Drink now."

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

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Christchurch