

DOG POINT SECTION 94 SAUVIGNON BLANC 2019



\$46.99

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:	Certified Organic
Producer:	Dog Point Vineyard		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

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 (2019 Vintage)

"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."

VINO FINO

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(2019 Vintage)

"Flinty, reductive notes open up to lime zest, white grapefruit, dried pineapple, hay, white pepper and hints of praline. Medium-bodied with sharp acidity and a phenolic, tight and taut palate. Focused and long. Drink or hold."

Reviews for the 2018 vintage below...

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+."

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