

DOG POINT SECTION 94 SAUVIGNON BLANC 2021



\$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		



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Wide
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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. Bottled without fining.

Winery notes (2021 Vintage)

"Gravels, smoke and flint wash over a ripe grapefruit and citrus spectrum of fruit characters. Orange blossom and daphne also complement the citrus core, along with toast and oatmeal characters from the long élevage in barrel. Powerful and intensely flavoured, bursting with fresh grapefruit. A breadth of textures build on the midpalate, with grapefruit pith and a

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rich creaminess from lees aging. The wines taught structure cleanses the palate and carries flavours to the long finish.

Hand picked and whole bunch pressed to tank for 24 hours of settling prior to eighteen months fermentation and aging in mostly older French Oak barrels. 100% natural ferment. Bottled without fining and only minimal filtration."

95/100 Erin Larkin, RobertParker.com, Wine Advocate, June 2026 (2021 Vintage)

"The 2021 Section 94, matured in French oak barrels, typically packs a more overt punch than the estate Sauvignon Blanc tasted alongside. Here, the wine is complex and nuanced, with layers of crushed and salted nuts, curry leaf, saline acidity and edamame. **This is a very, very good wine**, Fumé in style."

Rated Outstanding & 95/100 Cameron Douglas MS, December 2025 (2021 Vintage)

"I last tasted this wine [formally] back in October 2021, it was then and is still today a fantastic wine. A complete wine with a fine balance and complexity between the ripeness of fruit framed by the use of lees and judicious use of oak for fermenting and some ageing. Flavours of cape gooseberry and orange melon, some peach and dried herb qualities. Delicious, still fresh and lengthy. Best drinking from day of purchase through 2030+."

95/100 JamesSuckling.com (2021 Vintage)

"This is a beautiful and complex wine with sliced apples, lemons, bread dough and salted pie crust. Some grass. Always subtle and complex yet shows intensity. Medium body. Lovely acid balance and an excellent finish. White pepper. Dry. Always excellent."

93/100 Wine Spectator (2021 Vintage)

"Aromatic, complex, succulent and fleshy, offering flavors of beeswax, litsea oil and peach preserves, with candied ginger and honeysuckle accents. A whiff of smoke mingles with the crisp citrus and herbal notes at the lip-smacking core. Drink now through 2034."

CONTACT VINO FINO

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<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