

N/V



92 POINTS

From a single parcel within Dog Point's vineyards, located at the confluence of the Brancott and Omaka valleys, the vines planted in 1992 on free-draining, silty clay-loam alluvial soils. A warm spring and late summer were followed by cool but good conditions into the autumn, with harvest concluded rapidly to beat heavy rains in mid-April 2017. The wine was fermented and aged in used French oak barrels for 18 months, and bottled without fining. Toasty wood to the fore on the nose, but there's key lime pie richness and herbal notes of marjoram and bay. Ripe lemon and lime citrus with lightly tropical passion fruit and pineapple, though the fruit is underscored by a distinctly earthy/mushroom creamy character enhancing complexity on mid-palate and finish, which has great length. Best with food such as meaty fish, tuna steak or chicken in a creamy mushroom sauce.

About Decanter

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