

DRY RIVER

Tasting Notes



'CRAIGHALL' 2018 SELECTION RIESLING

pH 2.7

T.A. 9g/L

R.S. ~120g/L

Alcohol 11.5 % VOL

Harvest 34°brix

6TH April 2018

The nose is very seductive, elusive and suggestive of a late picked wine. The candied pear, rock melon, honeysuckle, orange rind and figs drive this expression. Furthermore, one can distinguish flower characteristics of Jasmine, Christmas lilies and wisteria. The vibrant fruitfulness is maintained through rock melon, mangoes and mandarin.

The shape of the palate resembles that of an inverted droplet. Luscious and broad at the start, then drawn inwards to a singular point when travelling to the back of the mouth. This is likely to be a function of an interplay between the viscosity and the acidity. The residual sugar of 120 g/l, combined with a wine pH of 2.7, will explain this. The complex flavours are difficult to single out, though honeysuckle, yellow plums and lemon sorbet stood out. This can be a long lived wine in the cellar, 10 years or more, and should be approached with care. When combined with food, think of cheese, and avoid high acidity in the dessert.

