

# DRY RIVER

## *Tasting Notes*



## **PINOT NOIR 2014 MAGNUM**

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**pH** 3.50

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**T.A.** 6.50g/L

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**R.S.** <2.0g/L

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**Alcohol** 13.5% VOL

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**Harvest** 22-24°brix

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**Oak** 12 months, French puncheons,  
20% new

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The nose does not lack any aromatic complexity and is rich and brooding. Wood smoke, salty liquorice and nutmeg spice are combined with eucalypt leaves, chocolate and orange rind. Darker fruit notes come through as cherries, plums and forest fruits which dominate the lighter aromatics.

What is noticeable with this wine, which often happens in warmer vintages, is the apparent approachability at this early stage. The weight and unctuous feel is a powerful statement of the vintage typicity, which portrays mocha, toffee and caramelised jam. The wine further manifests itself with fruit flavours and textures that fade and subsequently reveal the savoury notes. The well-defined and focused tannins take hold of the palate slightly before midway. This indicates they are slow to mature and will open up to make room for the next stage of development. It is an inviting and 'gourmand' wine, which can mature in the cellar for another seven to ten years. Please decant if deciding to drink earlier.

