

DRY RIVER

Tasting Notes



PINOT NOIR 2015

pH 3.44

T.A. 6.20g/L

R.S. <2.0g/L

Alcohol 13% VOL

Harvest 21-22.5°brix

Crimson red with a fluorescent purple rim, as we often see in a young Dry River Pinot noir. The fragrant nose reveals cherry blossoms and violets, where blackcurrant and raspberry are indicative of the youthful character of the wine. Lightly spiced, with crushed dried leaves and perhaps some lifted cardamom pod bring welcome nuances to the aromatics. Chocolate hazelnut praline compliments the ripe fruit and pays tribute to the French oak maturation.

Elegant, chalky tannins are dispersed over the palate, stretching the wine broad. They are matched with dense and concentrated fruit mainly visible on the middle of the palate. The retention of whole-berry clusters in the fermentation process is to bring 'freshness' of fruit to compliment the ripe plum, cassia bark and familiar Christmas spice flavours. To finish, the longevity of the palate is achieved with finely textured oak tannins in combination with a soft and suppressed acidity that lies underneath, acting as a lace to tie the wine together. We expect this wine to evolve for five to seven years to reach optimal maturity.

