

DRY RIVER

Tasting Notes



GEWURZTRAMINER 2014 LOVAT VINEYARD

pH 3.4

T.A. 5.7g/L

R.S. 32 g/L

Alcohol 13.5% VOL

Harvest 23.5 - 26°brix

4 - 13 April 2014

A melange of aromas suggestive of Turkish Delight, nougat and almond paste are the immediate characters that spring to mind. Exotic fruits, orange peel and fresh apple provide further interest. Dry River wines are bottled at an early stage of their development, which to us means they have not been needlessly exposed to the detrimental aging effects of oxygen. With the passing of time in the glass or bottle, some characters become more noticeable than others; also other previous unseen aromatic compounds are released, like candied ginger and papaya fruit. Time and slow exposure to oxygen equally benefit the palate. After a gentle entrance, the focus and concentration is on the mid-palate, where texture is highlighted by a multitude of fine phenolic compounds, a balanced alcohol level (lower than normal) and generous fruit sweetness. These compounds provide a soft cushioning effect, stretching the wine into four dimensions (volume, and length or time on the palate). Drink now for immediate pleasure, or for maximum interest cellar for a minimum of three to five years.

