

Dry River Chardonnay 2016

The Story

Dry River vineyard was established in 1979 by Dr Neil and Dawn McCallum. With vines planted on the northern boundary of the Martinborough township, Dry River aptly describes the very arid, gravely and free-draining site. They produce wines of optimal phenolic ripeness that truly reflect the site and vineyard. With Wilco Lam as Chief winemaker since 2013, Dry River continues to build on its reputation as one of New Zealand's most iconic pioneering wineries.

The Vineyard

Dry River aptly describes the very arid, gravely and free-draining site. The first wines, Chardonnay, Gewurztraminer and Pinot Gris were bottled in 1984 and Dry River has since developed a reputation as one of New Zealand's most iconic pioneering wineries. Some of the methods used at Dry River, in order to bottle true expression of the vineyard site includes no irrigation, old vines and low crop levels. Cultural management practices in the vineyard that help achieve optimal phenolic ripeness include shoot positioning, leaf plucking and maintenance applications of nutrients.

Winemaking

Their approach to winemaking is to preserve rather than enhance what is produced naturally on the vine. Minimal movements of the young wine, low levels of new oak barrels and a cool cellar environment assist the transition from vineyard to bottle. All wines are bottled at an early stage of evolution and reach their potential under a natural cork closure.

Extended time on lees, 15 months, helped to develop brioche and crème caramel like characters with added texture and weight. Since little Malo-lactic acid conversion happens with this wine a lemon sorbet character allows for a long finish.

Tasting Note

Fruit characters such as white nectarine and citrus mingle with the subtle nuttiness of toasted and crushed almonds. Notes of brioche almost span the components of the wine coming from barrels as well as aging on lees. The palate is extremely rich, which belies the fact that the alcohol is very low. This is definitely one of the most complex Chardonnays we have produced but still carrying the definitive Dry River DNA. Expect this wine to age very well in the cellar.



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Alcohol Percentage	13.5%
Residual Sugar	< 5 g/L
T.A.	7.8 g/L
Aging Potential	7 - 10 years







