

Dry River Pinot Gris 2015

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.

Tasting Note

Where in the last few years this wine showed rich and powerful aromatics, now elegance, refinement and authority are key words. The gentle scent of harakeke in flower, Nashi pear and exotic tropical aromas like papaya and guava are combined with butterscotch and vanilla custard.

Like the Gewurztraminer the Pinot gris is less sweet than previous years with 20 g/L residual sugar. Without a doubt this has an impact on the perception of the wine and interaction with the phenolics. With less distraction at the entrance of the palate the focus rapidly turns to the texture and weight of the wine, round and buoyant. Of recognisable interest are pistachio nuts, nougat and vanilla liqueur, further heightened with raisin pinwheels. Those familiar with it might recognise the traditional German amalgamation of fruit compote Rumtopf, without the



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excessive alcohol. The acidity acts as a faithful servant, maintaining freshness and length. We praise this wine for its early approachability, but it will certainly gain further interest over the next five to seven years.

Alcohol Percentage	13.5%
Residual Sugar	~ 20 g/L
T.A.	5.4 g/L
Aging Potential	6 + years



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