

Dry River Pinot Noir 2014

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

Deep red in colour with a ruby hue. The nose has full dark fruit notes of blackcurrant and blackberry. At this stage the wine shows some aromatic floral notes and sinew, just enough to balance the opulence of the fruit. There are some subtle oak notes in the form of a gentle walnut like nuance. The palate is well structured at this early stage with an abundance of front palate tannins, however most are cloaked by the richness of the fruit and the density of the flavours. Some sweetness peeks through, although only as a foil for the acidity, which combined, adds to the overall palate presence. If drinking as a young wine, we would recommend decanting first and serving slightly warmer than usual. Expect this wine to cellar well.



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THE WINE CAVE
NEW ZEALAND


Alcohol Percentage	13.5%
Residual Sugar	Dry
T.A.	6.5 g/L
Aging Potential	8 + years



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