

DRY RIVER

Tasting Notes



DRY RIVER 2019 THE TWELVE SPIES

P.H. 3.66

T.A. 5.85 g/L

R.S. >2 g/L

Alcohol 12.50 % VOL

Harvest 28th April 2017

A frost in early October 2018, significantly lowered the yields for most varieties in Martinborough. The late bursting Syrah and Tempranillo, however, came largely unaffected out of this event. As a result, the 2019 blend has a low component of Pinot Noir and consists largely of Tempranillo and Syrah, no Viognier this time. As a result, this time we see a more serious wine, less playful.

The aromatics are intriguing with a humble fruitfulness, boysenberry and plum, but more secondary characters of almond paste and coffee and spices like cinnamon and five-spice. It is a ripe nose, intriguing, subtle and complex, with the tannins almost noticeable.

There is a juicy rim on the front palate followed by a filling dose of ripe purple fruit. The tannins spread out rapidly over the palate and move like gravitational waves to the back and the front again. All three varieties appear very integrated and non-specific or dominant, though the tannin profile might give it away. Further combined with delicate acidity, the wine already shows good balance and harmony and fluency.

Ready to drink now, or cellar for five to seven years.