



## LOVAT GEWURZTRAMINER 2008

This is a bright light gold wine with an easily recognized Gewurztraminer nose. As the vines on this block have grown older, the spice fragrance from successive vintages has become more dominant – in the '08 wine there are fruit cake spices, especially cloves coupled with the aromas of yellow peach and old fashioned roses on the nose. It has a residual sugar of around 20g/L but a voluptuousness and palate volume belying this. The flavours certainly make one sit up and take notice – powerful juicy yellow peach with ripe oranges (rather than the mandarin zest of the variety sourced from the home block) combine with Turkish delight and talc for a refreshing minerality and completed with oodles of spice – especially cloves. A very expressive wine: try with spicy roast pork belly or suckling pig with leeks.

[www.dryriver.co.nz](http://www.dryriver.co.nz)

