



d'Arenberg

THE DRY DAM

Riesling 2011

McLaren Vale, Riesling (100%)



The Name

In 1992 our neighbours built a dam that remained empty, as it was a dry winter. The next year it rained but the dam was jinxed and didn't hold water. A dry dam is bad news for our neighbouring farmers, but promises good results for our old, dry-grown, low-yielding vines.

The Vintage

There was ample winter rain with good sub-soil moisture and substantial canopies. Summer conditions were very mild with a late start to vintage. Riesling was the first variety picked in very mild to cool conditions. Disease pressure was high due to multiple periods of rain. The minimal input viticulture techniques employed at d'Arenberg dealt with these conditions well. Diligence ensured that crop losses were minimised. The mild conditions promoted very steady ripening, high natural acidity and lovely delicate and complex flavours.

The Winemaking

Small batches of grapes are gently crushed, chilled, and then basket pressed. The fermentation was long and cool, and was stopped before reaching total dryness to ensure that residual sugar remains to balance the high mineral acidity.

The Characteristics

It's a rich aroma of exotic tropical fruits with notes of guava, white peach and preserved lime with subtle orange blossom in the background. The palate is off dry, with residual sugar highlighting the juicy red apple and zesty citrus characters. The racy acid brings the palate back into focus for a refreshingly dry finish which lingers with notes of lemon and lime. Fresh and zesty this wine is very approachable on release. The natural acidity has allowed it to age gracefully in the bottle, and will continue to do so for the years to come.



Harvest dates	23 - 25 February	Alcohol	11%
Residual sugar	18.3 g/l	Titrateable acid	8.3
pH	2.8	Chief Winemaker	Chester Osborn
Senior Winemaker	Jack Walton		