

THE DRY DAM

Riesling 2017

McLaren Vale, Adelaide Hills, 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

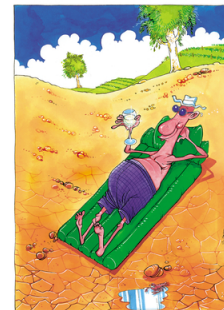
A healthy winter and plenty of spring rains set the vines up very well. Bud burst was on time, but very cool for the first part of spring. Shoots grew to 5 or 6 inches long and then stopped for a month. Flowering was quite late, by three weeks, which meant a late start to harvest, and long, slow ripening periods. The summer rains stopped in mid-January, so disease pressure was low. It was very dry from February to April, with only a few millimetres of rain. Days were mild with a lot of cool nights, the first few weeks of April was around two degrees hotter than usual, which help that last bits of fruit to ripen. Overall, a great vintage with minimal disease pressure and above average crop levels.

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

There was a sense of excitement amongst the winemakers as the fruit for the Dry Dam Riesling started rolling in during the early stages of vintage. The cooler ripening conditions were favourable for producing white wines of elegance, finesse and tenacity. We have just crept into July and that buzz seems well justified. Somehow, the 2017 edition of the Dry Dam appears to have settled quicker than most. Any ferment characters have hastily dissipated revealing a sparklingly clean and aromatic bouquet. Teeming with white flowers and granny smith, backed by a lovely core of lemon and lime. The sweetness on the palate is tempered by a sustained seam of perfectly pitched acidity. A sherbet like note is typical of classic Riesling years in McLaren Vale and is unmistakable in this wine. Not a hint of metallic hardness, the mouthfeel is so refined and balanced and truly has settled into itself in record time. Enjoy the heady yet delicate personality of this wine in youth or confidently cellar it, knowing, with time it promises even greater range and refinement.



Harvest dates	20 Feb - 31 Mar	Alcohol	10.8%
Residual sugar	14.9 g/L	Titrateable acid	9.3
pH	2.83	Chief Winemaker	Chester Osborn
Senior Winemaker	Jack Walton		