d'Arenberg

THE DRY DAM

Riesling 2018
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

Quite a wet winter with July, August and September being way above average in rainfall. October, November and December were a little below average and January, February and March were more or less bone dry. Temperatures were mild until late January, so vines seemed to be delayed and harvest appeared like it was again going to be late. However, a few hot days and nights brought the ripening forward with slight sacrifice of acidity. The above average temperatures of February and March and the dryness made everything ripen relatively quickly. Yields appeared on the lighter side, because the heat and dry conditions did reduce them significantly, however they were still quite respectable across all varieties.

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

The Dry Dam Riesling 2018 has exotic aromas of green apple, ripe citrus and white flowers. The palate is quite rich and textural, with intense mandarin and grapefruit flavours. There's a little sweetness, but this is beautifully balanced with tight, youthful acidity, resulting in a long, mouth-watering finish.

Alcohol	**10.0%**	Residual sugar	**14.9 g/L**
Titratable acid	**8.6**	pH	**2.82**
Chief Winemaker	**Chester Osborn**	Senior Winemaker	**Jack Walton**