

THE DRY DAM

Riesling 2020

McLaren Vale, Adelaide Hills, Clare Valley, 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

Winter and Spring rains were quite good which meant vigour was high. October and November saw some cooler weather which made flowering and set spread out over a long period with an intense short heat wave in the middle of set reducing the crop significantly. A nice rain on the 1st of February set the vines up well and mild to cool, dry, weather prevailed. A few slightly warmer nights in the later part of ripening helped the last sugar push. Yields were down significantly, the lowest in memory, however, quality is exceptional. Some of the best wines seen for years. Great colour, fruit characters, flavours and length

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 2020 has a delightfully lifted nose, loaded with lemons, limes, jasmine and Granny Smith. The palate displays wonderful balance between acid and sweetness, giving that Dry Dam hallmark of sherbet like character. Full of flavour yet pristine and refined. Drinks perfectly well young but promises to age well, developing toasty, marmalade notes for beyond a decade.



Harvest dates	12 Feb - 25 Feb	Alcohol	10.0%
Residual sugar	16.4 g/l	Titrateable acid	9.0
pH	2.87		
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton