



d'Arenberg



THE DRY DAM

Riesling 2021

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

The preceding winter was beautifully wet, flushing the soil of salts and filling the soil profile. Spring too was above average, with rainfalls up until November which was almost completely dry. November was hotter than normal which upset the setting of berries. Just as well as the bunch number was way up. Two inches of rain in early February was much appreciated by the relatively large crops. Where crops were smaller, berry size grew. The heat produced a fast flowering, set, and speedy berry development leading to an early veraison and the equal earliest start of vintage on record. A few days in a row around 35°C in February rapidly ripened early lower cropping vineyards. From then on, the vintage was mild and dry. Average temperatures for autumn were down. Some nice 30°C days late March and early April helped finish ripening of bigger crops and late ripening 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

Super pale in appearance. The nose is very fragrant, with elderflower, green apple and hints of pear. On the palate we find Granny Smith apple, green pineapple and kaffir lime. It is very fresh and lively - a touch less sweetness than previous releases. Very vibrant and a zesty finish. Such a great value Riesling.



Harvest dates	28 Jan - 6 Mar	Alcohol	10.5%
Residual sugar	15.7 g/l	Titrateable acid	8.7
pH	2.84		
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton