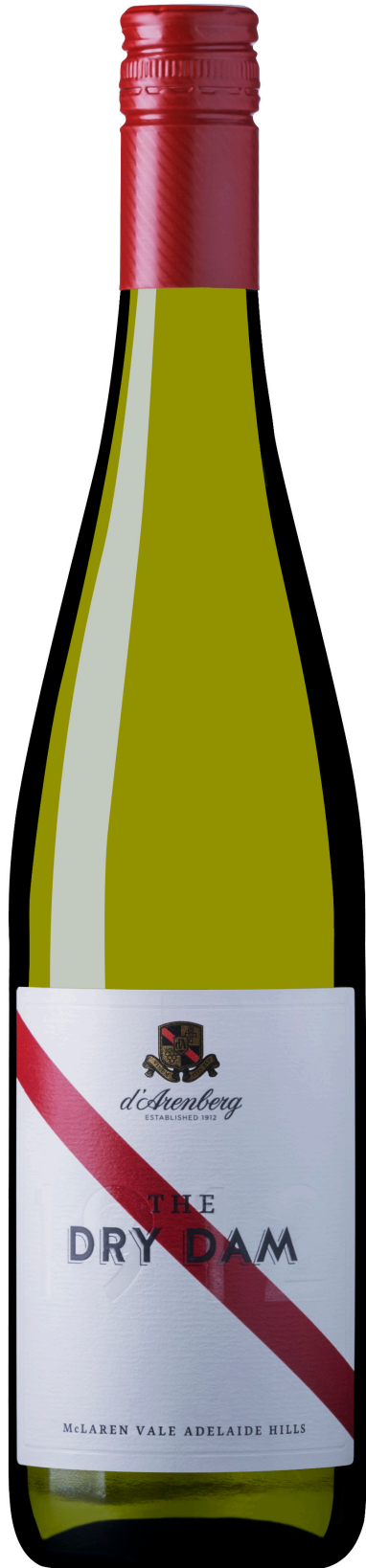


THE DRY DAM



Riesling 2023

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 cool, wet 2022 winter filled the subsoil, while spring's heavy rainfall impacted yields. Shaded basal buds and reduced fruitfulness from the previous season resulted in small yields. Mild, dry summer caused late veraison. Despite a week of intense heat in February, most vines survived. Riesling started three weeks late, and McLaren Vale Chardonnay and Sauvignon Blanc ripened with low yields due to the heat wave. Autumn was mild, and red grape harvest followed McLaren Vale Chardonnay, with variable, mostly low yields. Fiano, Marsanne, Roussanne, and Viognier ripened alongside the reds. Only 100 tonnes of red varieties remained by Easter, with low yields in Adelaide Hills Chardonnay and Pinot. Dry white Chardonnay vineyards were used for sparkling wine, promising a great year.

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

A very consistent and elegant Riesling. Greeny straw and slightly yellow colour. Fresh and mineral aromas of green pear, lemon balm and fresh lime. The palate comes with a citrusy core of lemon curd and lime with a complementing outer layer of tropical flavours like pineapple, green apple, pear and kiwifruit. Extraordinary acidity, lifted but not sharp and in perfect harmony with the slightly sweet mouthfeel. Absolutely lovely now but can also age and evolve gracefully with some years in bottle.



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| Harvest dates | 16 Feb - 15 Mar | Alcohol | 10.5% |
| Residual sugar | 14 g/l | Titrateable acid | 10 |
| pH | 2.82 | | |
| Chief Winemaker | Chester Osborn | Senior Winemaker | Jack Walton |