

THE DRY DAM

Riesling 2016

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

Average Winter rainfall followed by a dry, warm Spring ensured that the vines set well, leading to relatively large crop loads. The 2016 Vintage started a few days earlier than ever before due to the dry conditions, but relieving rains arrived in late January/early February, reducing stress for the final stages of ripening. Mild to warm February and March conditions were ideal, slowing sugar accumulation and allowing full flavours to develop.

The earlier harvested fruit achieved fruit ripeness at relatively low Baumes due to the rain event. These wines are bright, spicy and vibrant with a lovely long acid and elegance. As vintage progressed the concentration grew and the colour intensified, resulting in more weighty wines without overripe characters.

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 classic Riesling nose shot with citrus notes, talc, sherbet and perfumed white flowers. The palate is trim thanks to the chiseled, dart-like acidity which partners harmoniously with the residual sweetness. This acid-sugar balance has been carefully shaped to ensure neither one nor the other takes authority. There is a resounding energy to the 2016 Dry Dam which bodes well for a long life to come. Drink early to enjoy the fragrant, delicate and lively nature of this wine or allow it to evolve into something more complex and toasty but equally fine and rewarding.



Harvest dates	27 Jan - 20 February	Alcohol	10.2%
Residual sugar	15 g/l	Titratable acid	9.4
pH	2.79	Chief Winemaker	Chester Osborn
Senior Winemaker	Jack Walton		