



d'Arenberg

# THE DRY DAM

## Riesling 2008

McLaren Vale, 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

2008 was a fabulous vintage for whites such as Riesling due to the intensity of flavour ripeness at such low levels of pH and high levels of natural acidity. It was an early start to vintage and one of the most exciting due to the extremely cool weather experienced through February.

Healthy rains ensured the soil reached filled capacity in winter, setting the vines up perfectly. Spring was normal with some rains and canopy growth strong due to adequate rainfall which kept everything stress free through veraison to harvesting, resulting in superb vintage conditions.

### 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.

None of the white wines at d'Arenberg are subject to malolactic fermentation as we aim for the retention of fresh, natural acidity, which is integral to the balance and longevity of the wine.

### The Characteristics

Time has stamped its mark on this wine but with a very gentle touch. Almost 8 years on and the nose is still full of lemon, lime and floral notes. True the citrus has started giving way to a lemon butter aroma and the once frangipani and jasmine are now evolving into honey suckle and beeswax with an overwhelming sense of freshness. The balance between primary and developed characters feels very harmonious. Toastiness and mildly kerosene-like notes can be perceived but they are more building complexity in the background as opposed to being a dominating feature.

The wine initially bursts onto your palate with a fruit sweetness that is instantly reeled back into line by the ever youthful and flinty acid that still conjures memories of strawberry sherbet. The palate remains sculpted by this acid backbone and as the initially sweet fruit cedes we are left with fine flavours of honeycomb and green apple. This wine is delivering now and will continue to do so for many years to come.



Harvest dates	11-27 Feb	Alcohol	11.5%
Residual sugar	12.8 g/l	Titrateable acid	8.6
pH	2.8		
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton