



2010 d'Arenberg The Dry Dam Riesling

McLaren Vale

A dry dam is bad news for our neighbouring farmers, but promises good results for our Riesling. Dry-grown, old vine, low-yielding vines picked with great mineral acidity.



The Name

In 1992 our neighbours built a dam in which no water lay, as it was a dry winter. The next year it rained but the dam was jinxed and didn't hold water. We still hold the blame. Some people mix the name around, calling the wine 'The Dam Dry Riesling', which in some years is truer than others.

The Vintage

Good winter rains ensured adequate sub-soil moisture and set vines up well with healthy canopies.

There was un-seasonably hot weather during flowering, but this did not affect Riesling's fruit setting and vigour was beautifully balanced.

There was some more heat during veraison which serves vines well. The rest of the season was mild with nights mild to cool with very little rain.

It was another early start to vintage with Riesling one of the first varieties picked. Both red and whites from 2010 are looking excellent with strong varietal characters.

The Winemaking

During vintage, Chief Winemaker, Chester Osborn, chooses when to pick the fruit by walking the vineyard rows and tasting grapes.

The grapes were passed through the gentle Demoisy rubber toothed crusher with individual batches kept separate. The must was then basket pressed with only free run juice used for The Dry Dam.

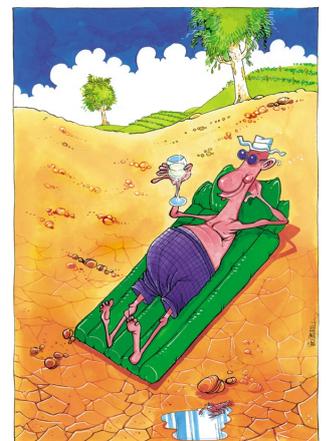
The juice is inoculated with a neutral yeast to ensure the retention of the delicate varietal characters. The fermentation is long and cool with the fermentation stopped before reaching total dryness to ensure that residual sugar is maintained in order to balance the natural acidity.

Chester and the winemaking team taste the individual batches with only the best parcels selected for The Dry Dam.

The Characteristics as Tasted in August 2010

There is a lushness about the aromatic nose with inviting characters of citrus oil and blossom, green apple, white peach and guava. There is a secondary layer beginning to emerge with wet pebble stones and a sherbet character that is expected to become more prominent as the wine ages.

The palate delivers on the complexity and concentration of the nose with lemon and lime balanced with more subtle complexities including rose water and stony earth. The light to medium palate strikes a wonderful balance between flavour intensity, sweetness and refreshing acidity. Lip smacking and refreshing now this wine will age well for up to two decades.



Artist Vince O'Farrell©

Technical Information

Harvest Dates: 3 Feb to 16 Feb	Glucose + Fructose: 8.5g/L	Bottling Date: 15 and 16 June 2010
Alcohol: 11.5%	pH: 2.9	Chief Winemaker: Chester d'Arenberg Osborn
	Titrateable Acid: 7.5 g/L	Senior Winemaker: Jack Walton

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