



2005 THE DRY DAM RIESLING

Region

Fleurieu Peninsula, South Australia

Variety

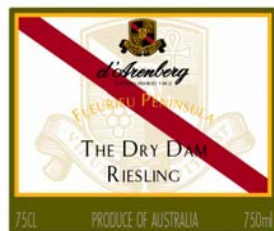
Riesling

Maturation

No oak maturation

Technical Analysis

13% alc/vol



Background

Keen to produce d'Arenberg's first white in the late 1950s, d'Arry Osborn needed no convincing that it should be made from Riesling. Inspired by his friend and neighbor, Cud Kay of Amery Vineyards, d'Arry finally released d'Arenberg's first vintage of Riesling in the late 1960s. Another neighbor, Jack Neil, inadvertently helped d'Arry to decide in which years it was best to make d'Arenberg's Riesling. The Neil's dam runs up against d'Arenberg's Riesling block and a dry summer always meant a 'Dry Dam', which results in concentrated Riesling grapes brimming with flavor and well balanced acidity. It was not long before d'Arry discovered that the best Rieslings were Dry Dam Rieslings.

Tasting Notes

The Dry Dam's young pale to medium straw color is often permeated with remarkable green tinges. It attacks the senses with ripe, spicy cinnamon, candied fruit and lychee qualities overlaid with lime, citrus blossom and almost perfumed rose-petal aromas.

The young Dry Dam is medium bodied with lime and lemon flavors initially, followed by tropical pineapple and pear flavors. The rich, soft, juicy mouthfeel finishes with fresh crisp acidity. Over time the color will take on a deeper golden appearance and the fruit intensity will develop into a richer honeysuckle, orange peel, glace fruit and tea aromas

Additional Notes:

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