



2010 d'ARENBERG THE DRY DAM Review Summary



93 pts “With so much less expensive Riesling on the market, consumers might pass over this one. That would be a mistake. This bracing wine has a racy mouth cleansing zing and lots of minerality. Hints of spice and citrus emerge in its seemingly endless finish. Taut and vibrant, it will cut through any flavor on the table, making it extraordinary versatile with food. Its reverberating vibrancy allows you to enjoy it with anything from spicy Asian fare to a steak, really.”

Michael Apstein
WineReviewOnline.com
September 10, 2013

93 pts “This has to be the most appealing Dry Dam Riesling I have tasted. It's the delicacy and mouth feel that I found most enlightening with its gentle lift of spice, a dusting of lime zest and a hint of wet stone.”

Ray Jordan
The Western Australian
January 2011

90 pts “Bright straw. High-pitched aromas of lime, lemongrass and white flowers, with a spicy element and a hint of herbs. Dry, racy and precise, with very good cut to its citrus and green apple flavors. Richer on the finish, which features notes of melon and honeysuckle. This will be a good match to light, spicy foods.”

Josh Raynolds
Stephen Tanzer's International Wine Cellar
July/August 2011

88 pts “Unlike most Australian Rieslings, this one has a hint of residual sugar left in it, giving it an appealing plumpness on the mid-palate. Ripe apple and sweet peach notes are balanced by zingy lemon-lime acids on the finish.”

Joe Czerwinski
Wine Enthusiast
April 2012



88 pts “d’Arenberg’s 2010 The Dry Dam Riesling provides a good intensity of grapefruit juice, chalk dust, yuzu zest and lime leaf aromas. The dry, light bodied palate is very crisp with just enough residual sugar to balance (8.5 grams per liter), a good concentration of citrusy flavors and a long finish. It should drink from now, for those that love that primary purity, to 2016+ for those who prefer some evolution.”

Lisa Perrotti-Brown
Robert Parker’s The Wine Advocate
October 2010

87 pts “Light and tangy, with pretty green apple and floral flavors, finishing fresh.”

Harvey Steiman
Wine Spectator
July 31, 2011

86 pts “The retention of a moderate amount of residual sugar works well in the context of the commercial parameters of the wine.”

James Halliday
Australian Wine Companion
2012

DOUBLE GOLD MEDAL

China Wine & Spirits Awards ‘Best Value’ 2017

GOLD MEDAL

New Zealand International Wine Show 2016

GOLD MEDAL

2010 Royal Hobart Wine Show

TOP 100

Wine and Spirits Magazine, May 2012