

## 2018 d'ARENBERG THE DRY DAM

## d Grenberg ESTABLISHED 1912 MCLAREN VALE SOUTH ALIS TRAIL

## **Review Summary**

**91 pts** "There's a fresh, fragrant and crisp, lemon and lime edge here; this wine always punches above its weight. The palate has a long, sweet fruit core and an apple-flavored finish."

Nick Stock JamesSuckling.com June 26, 2019

**90 pts** "Lime zest, green apple and hints of peach appear on the nose of d'Arenberg's 2018 The Dry Dam Riesling, followed by similar flavors on the palate. It's light-bodied, with almost 15 grams per liter of sugar, but with 8.6 grams of total acidity and a pH under three grams. It finishes almost dry, a mouthwatering combination of sweet and tart underscored by the sensation of wet stones."

Joe Czerwinski Robert Parker Wine Advocate May 14, 2020

**89 pts** "Succulent peach, apricot and lime flavors are juicy and appealing on a light body. A touch of lanolin lingers in the background."

MaryAnn Worobiec WineSpectator.com January, 2020

**89 pts** "The latest vintage of d'Arenberg's off-dry Riesling bursts with bright lime and green apple skin aromas, backed by hints of floral hand soap. The small amount of residual sugar can be felt on the palate, and while the acidity doesn't feel as buoyant as it has in the past, this wine is nevertheless still packed with citrusy goodness, like a lime popsicle on a hot summer's day."

Christina Pickard Wine Enthusiast April 1, 2020



**100 Best Australian Wines 2019/20** "2018 The Dry Dam Riesling, uses a 'stopped fermentation' technique to retain a touch of residual sweetness on the finish of the wine. It is not a sweetie, more a sexy aperitif style with a lovely lick of juiciness. It really works well with bashful pear juice balanced with crafty lime acidity. Raspy and sensual, this is a wine for those of you who are feeling particularly frisky."

Matthew Jukes Matthew Jukes.com 2019

**GOLD MEDAL** 

**Sydney Royal Wine Show 2018**