

2020 d'ARENBERG THE DRY DAM RIESLING



WINEMAKER: Chester Osborn
REGION: McLaren Vale and Adelaide Hills, South Australia
VARIETALS: Riesling
MATURATION: Stainless Steel
ANALYSIS: 10.0% alc/vol | 16% RS | TA: 9.0 g/L | pH: 2.87

BACKGROUND: In 1992 d'Arenberg's neighbors 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. Some people mix the name around, calling the wine 'The Dam Dry Riesling,' which in some years is truer than others.

WINEMAKING NOTES: Small batches of grapes are crushed gently, chilled and then transferred to custom designed steel basket presses. Gentle juice extraction is critical early on to retain the delicate fruit characters. 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.

TASTING NOTES: Delightfully lifted nose, loaded with lemons, limes, jasmine and Granny Smith. The palate displays wonderful balance between acid and sweetness, giving that Dry Dam hallmark of sherbet like character. Full of flavor yet pristine and refined.

CRITICAL ACCLAIM: 89 pts Wine Spectator

ABOUT d'ARENBERG: One of the undisputed kings of Australian Shiraz and Rhone varietals, d'Arenberg has managed to turn individuality into an art form by doing a whole lot of little things differently. The original vineyards were established by Joseph Osborn in 1912 in the McLaren Vale region of South Australia. A century on, the estate has grown to 345 acres, and the mantle now rests with fourth-generation winemaker Chester Osborn. By maintaining a focus on traditional winemaking and nurturing their old-vine material, the Osborn clan has successfully established themselves as one of the country's leading producers of concentrated, characterful wines. Consistently ranked as one of the Top 100 Wineries in the world by Wine & Spirits Magazine, this reputation is clearly recognized globally.

