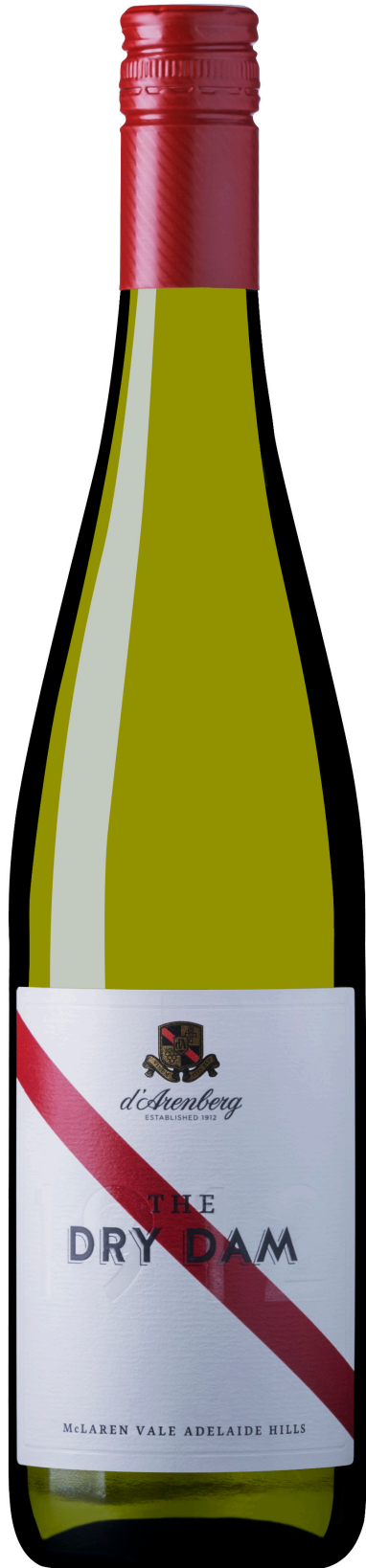


THE DRY DAM



Riesling 2022

McLaren Vale, Adelaide Hills, Riesling (100%)

The Name

In 1992 our neighbours built a dam that remained empty, as it was a dry winter. The next year it rained but the dam was jinxed and didn't hold water. A dry dam is bad news for our neighbouring farmers, but promises good results for our old, dry-grown, low-yielding vines.

The Vintage

It has been a good winter, the early Spring rains set the vines up very well. November was about 3 degrees colder than average and so the set was variable, especially Mauvedre which suffered the worst. Luckily, many varieties still had quite a large potential crop, so yields ended about 15% down from 2021 (which was a big crop year). December was bone dry, but January saw 33mm compared to 20mm average. This too set the vines up very well. There was almost no rain and very mild conditions in February, March and April, free of hot or cold spells which resulted in very good leaf retention and ripening. All varieties resulted in outstanding wines. At this stage, It is early to call the vintage but I believe the reds from this vintage are the best I have seen in years. They show great colour fruit, fruit fragrance, richness, acidity, tannins and style. The Red skins were very thick and crunchy and no shrivel was seen, resulting in high tannin content, causing us to pull juice off the skins sweeter than usual, to achieve the desired results.

The Winemaking

Small batches of grapes are gently crushed, chilled, and then basket pressed. 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.

The Characteristics

A stunning, bright, light green colour, opens up on a really fine bouquet of fresh lime, lemon zest and elderflower tea. The palate shows a fine balance between the residual sugar and the vibrant acidity. Notes of a sherbet texture accompanied by kaffir lime, predominantly granny smith apple and a freshness of green pineapple in the end. A vibrant and crisp finish. Definitely a wine to drink now.



Harvest dates	9 Feb - 21 Mar	Alcohol	11%
Residual sugar	1.3 g/l	Titratable acid	8.9
pH	2.82		
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton