



# THE DRY DAM



Riesling 2024
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, lowyielding vines.

### The Vintage

The early winter was wet, but late winter and spring were dry. Budburst was early, but mild weather delayed flowering. Late spring and early summer rain filled the soil profile for the first time in summer. High disease and vine vigor required significant attention. Warm, dry conditions in January and February favoured quality. Whites show high quality with good acidity. McLaren Vale Chardonnay, Riesling, and Sauvignon Blanc were harvested before the March heatwave, while other whites and reds benefited from it. Most premium Shiraz and Cabernet Sauvignon were harvested before the heatwave and show very good quality. Italian, Spanish, and Portuguese varieties thrived, producing excellent wines. Adelaide Hills had low yields but high quality

## 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

Lifted aromas of fresh lime, lemon sherbet, and lavender.

The palate showcases crunchy Granny Smith apple and concentrated finger lime, with an incredible balance of zesty acidity and flinty minerality. A luscious hint of natural fruit sweetness adds depth. This is a fresh, crisp, and vibrant example of Riesling, bursting with intensity. It's drinking beautifully now and has outstanding potential for long-term ageing.



Harvest dates 2 - 6 Feb Alcohol 10.5% Residual sugar 19 g/l Titratable acid 8.9 2.89 Chief Winemaker Chester Osborn Senior Winemaker Jack Walton

