



Koonunga Hill Autumn Riesling 2010

Penfolds Koonunga Hill has established itself as one of Australia's favourite names in premium wine. The collection's reputation has been built upon its quality, value and consistency, dating back to the original red release from 1976. Some of Penfolds finest Riesling parcels in the early 1970s were bottled under the Autumn label and the Koonunga Hill Autumn Riesling acknowledges the original 1972, by closely adhering to the original packaging with a fitting 'retro' label. The Autumn Label now sits in the Koonunga Hill tier and like its siblings, it aims to deliver the quality, value and consistency that Koonunga Hill is renowned for.



VINEYARD REGION	Barossa - with equal parcels of Barossa Valley and Eden Valley fruit.
VINTAGE CONDITIONS	Vintage started slightly earlier than average and proceeded exceptionally well with mild and dry ripening conditions and cool nights. Healthy vines and below average crops meant that the grapes ripened evenly, with strong varietal definition and character.
GRAPE VARIETY	Riesling, with a small parcel of Traminer.
MATURATION	This wine is fermented in stainless steel and is bottled immediately after blending to retain fruit freshness.
WINE ANALYSIS	Alc/Vol: 11.5% Acidity: 7.6g/L pH: 2.96
LAST TASTED	July 2010
PEAK DRINKING	Now to 2015
FOOD MATCHES	Asian cuisine - Vietnamese rice paper rolls.

Winemaker comments by Penfolds Chief Winemaker Peter Gago

Light straw with a luminous green hue.

An enticing array of rose petal floral aromatics, pear, frangipani and jasmine. The small addition of Traminer adds Turkish delight and spice notes.

Racy acidity prompts lemon zest and pink grapefruit with riper guava notes. Talc-like acidity creates texture and length on the palate.

COLOUR

NOSE

PALATE