



# Reserve Bin Eden Valley Riesling

2000

Created as part of Penfolds white wine development program, Penfolds Eden Valley Reserve Riesling captures the essence of the Eden Valley Riesling style. The high altitude and cool climate of the region produces Rieslings with great complexity and capacity for long term cellaring. The style is characterised by flavours and aromas focused tightly in the green apple/lime spectrum, with a chalkiness and marked acidity contributing to flavour and mouthfeel. The development and launch of this wine (with the 1999 vintage) was a response to increasing consumer interest in quality South Australian Riesling, which is gaining worldwide recognition as a distinctive Australian wine style.



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|--------------------|---|
| VINEYARD REGION    | Eden Valley   |
| VINTAGE CONDITIONS | Warm conditions in February contributed to good early ripening, but rain in March caused some concern. Riesling shows typical Eden Valley fruit lift, but volumes were low. |
| GRAPE VARIETY      | Riesling  |
| MATURATION         |   |
| WINE ANALYSIS      | Alc/Vol: 12.0%<br>Acidity: 6.9g/L<br>pH: 3.17   |
| LAST TASTED        | 2000-10-01  |
| PEAK DRINKING      | Now   |
| FOOD MATCHES       | Seafood   |

## Winemaker comments by Phillip John

### COLOUR

Light pale green with brilliant hues.

### NOSE

The varietal Riesling is superbly defined with abundant, up-front spice, grapefruit, cinnamon and rose petal characters typical of cool climate Eden Valley fruit.

### PALATE

Medium-bodied with intense yet delicate fine Riesling fruit flavours. Abundant citrus and green apple characters with a soft, clean and crisp finish.