



# Reserve Bin Aged Release Eden Valley Riesling 2005

Created as part of the evolving Penfolds white wine development program, Reserve Bin Aged Release Eden Valley Riesling captures the essence of the mature Eden Valley Riesling style. The region's high altitude and cool climate produces Riesling of great complexity and capacity for long term cellaring.

South Australia is gaining worldwide recognition for producing a definitive Australian Riesling style, with Eden Valley at the very head of the field.

The wine shows typically focussed citrus aromas with a touch of toast and butter developing with extended bottle maturation. A mineral edge and marked natural acidity contribute significantly to palate feel and flavour.



VINEYARD REGION	Eden Valley
VINTAGE CONDITIONS	2005 was exceptional for premium Eden Valley riesling. Heavy winter rain provided abundant moisture reserves and a warm early spring saw lush canopy growth which slowed in November, providing optimum flowering conditions. Rainfall in November, December and a cool January meant minimum vine stress before veraison. Stable temperatures and cool nights up to harvest allowed complex flavours to develop.
GRAPE VARIETY	Riesling
MATURATION	This wine was bottled immediately after fermentation, spending a further five years in bottle before release.
WINE ANALYSIS	Alc/Vol: 11.5% Acidity: 6.6g/L pH: 2.99
LAST TASTED	July 2009
PEAK DRINKING	Now - 2025
FOOD MATCHES	Stronger tasting fish dishes such as sword fish, barramundi and snapper.

## Winemaker comments by Peter Gago - Penfolds Chief Winemaker

### COLOUR

Pale green with a golden hue.

### NOSE

The nose belies its age with preserved lime and subtle hints of buttered toast starting to add complexity. The wine is still youthful with primary citrus notes and lemon blossom.

### PALATE

On the palate, citrus dominates, with fine lemon pith notes, mouth watering slate-like mineral acid creating a linear structure from start to finish.

Nb: Still very youthful, just starting to show secondary characters and will develop wonderfully over the next 10 to 15 years.