Bin 51 Riesling
2007

Created as part of the evolving PENFOLDS white wine development program, PENFOLDS Bin 51 Eden Valley Riesling captures the essence of the Eden Valley Riesling style. The region's high altitude and cool climate produces Rieslings of great complexity and capacity for long term cellaring.

South Australia is gaining worldwide recognition for producing definitive Australian Rieslings, with the Eden Valley at the very head of the field. The wines show typically focused apple and lime aromas, with a mineral edge and marked natural acidity contributing significantly to the palate feel and flavour. The development of PENFOLDS Bin 51 Eden Valley Riesling marks a new chapter in a long history of PENFOLDS involvement in fine winemaking from this variety.

<table>
<thead>
<tr>
<th>VINEYARD REGION</th>
<th>Riesling</th>
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<tbody>
<tr>
<td>VINTAGE CONDITIONS</td>
<td>The 2007 vintage provided excellent, early season moisture for vine growth and a warmer than average ripening period that allowed for even and concentrated varietal characters.</td>
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<tr>
<td>GRAPE VARIETY</td>
<td>Riesling</td>
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<td>MATURATION</td>
<td>This wine was matured in stainless steel to maintain varietal purity.</td>
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<td>WINE ANALYSES</td>
<td>Alc/Vol: 12.5%</td>
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<td>Acidity: 7.9g/L</td>
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<td>pH: 2.97</td>
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<td>LAST TASTED</td>
<td>26.6.2007</td>
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<td>PEAK DRINKING</td>
<td>Now to 2012</td>
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<tr>
<td>FOOD MATCHES</td>
<td>Ideal as an aperitif, with seafood or summer salads.</td>
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Winemaker comments by
Peter Gago - PENFOLDS Chief Winemaker

COLOUR
Pale white.

NOSE
The nose shows typical Eden Valley aromatics of lifted orange blossom and freshly diced pink lady apples.

PALATE
The palate brims with alluring fruit flavours of blood orange, passionfruit and lime leaf, balanced with a natural zesty lemon acid. This is a tightly structured wine, appealing to drink now but will last 5 - 7 years.