



Bin 51 Eden Valley Riesling 2008

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 Riesling with great complexity and capacity for long term cellaring.

South Australia is gaining worldwide recognition for producing definitive Australian Riesling, with the Eden Valley at the very head of the field. The wines show typically focussed apple and lime aromas, with a mineral edge and marked natural acidity contributing significantly to the palate texture 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.



VINEYARD REGION	Eden Valley
VINTAGE CONDITIONS	The 2008 vintage provided sensational conditions for Riesling. The Eden Valley not only had cool days but also cool nights ensuring excellent flavour development without losing natural acidity. While it was a very dry summer, adequate winter rains ensured that the vines were not stressed and the fruit reached optimum ripeness.
GRAPE VARIETY	Riesling
MATURATION	This wine spent minimal time in stainless steel before being bottled to retain varietal purity.
WINE ANALYSIS	Alc/Vol: 11.5% Acidity: 7.8g/L pH: 2.95
LAST TASTED	April 2008
PEAK DRINKING	Now to 2015
FOOD MATCHES	King fish carpaccio

Winemaker comments by Penfolds Chief Winemaker Peter Gago

COLOUR

At release - pale white, with a concession of a green rim.

NOSE

The nose reveals 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, yet it will offer a tempting alternative in 5-7 years.