VINEYARD REGIONS Eden Valley, Penfolds Woodbury and High Eden Vineyards.

VINTAGE CONDITIONS Balanced, moderate crops and healthy canopies were the result of a drier and cool winter followed by a mild to warm spring. Some warmer days scattered throughout November accelerated maturity and explains an earlier harvest. Welcomed cool nights during ripening encouraged outstanding flavour development and exemplary sugar to acid ratios.

GRAPE VARIETY Riesling.

MATURATION Matured for three months in stainless steel vats.

WINE ANALYSIS Alc/Vol: 12.5%, Acidity: 7.4g/L, pH: 3.09.

LAST TASTED July 2012.


FOOD MATCH from Jock Zonfrillo, Executive Chef, Magill Estate Restaurant – located at the spiritual home of Penfolds, South Australia: Blue swimmer crab with native ginger, pepper, soy, chilli and coriander.