



BIN 51 EDEN VALLEY RIESLING

2014

“Drinkability is the key-word here – unadulterated Riesling with nothing to hide behind! And, there’s nothing to hide!”

PETER GAGO
PENFOLDS CHIEF WINEMAKER

OVERVIEW	Created in the 1990s as part of the evolving Penfolds white wine development program, Bin 51 Eden Valley Riesling captures the attributes of Eden Valley. The region’s high altitude and cool climate induces Riesling with great finesse, elegance with a capacity for long term cellaring. South Australia has gained worldwide recognition for producing definitive world-class Riesling, with the Eden Valley at the very head of the field. In their youth, the wines possess focused apple/lime aromas, with a mineral edge and marked natural acidity, contributing significantly to the palate texture and flavour. The evolution of Penfolds Bin 51 Eden Valley Riesling opens another chapter in a long history of Penfolds involvement in winemaking from this variety.
GRAPE VARIETY	Riesling
VINEYARD REGION	Eden Valley
WINE ANALYSIS	Alc/Vol: 12.5%, Acidity: 7.1 g/L, pH: 3.13
MATURATION	Three months in stainless steel
VINTAGE CONDITIONS	Above-average winter rainfalls set the vines up with healthy soil moisture profiles for the start of the growing season. Spring rainfall was below the long-term average with temperatures slightly above average leading to an early budburst. However, by flowering and veraison the growth was the same as the previous year. A significant rainfall event on February 14th caused some crop loss and slowed harvest, however improved conditions thereafter ensured fruit was harvested in optimal condition with desired varietal flavour development and acid retention. Although the Eden Valley vineyards yielded a smaller crop than usual fruit quality from the best and oldest blocks was quite impressive.
COLOUR	Pale straw with lime green hues
NOSE	Highly aromatic and perfumed. Tell-tale varietal markers ascend - primary lavender florals and native limes. Wafts of Chinese Dragon fruit and lychee complex the offer whilst those of Epsom bath salts add further interest. Fresh and lively!
PALATE	Tropical fruits abound. Flavours of lemon/lime curd, lemon tart and lime sorbet find instant approval from the purists. Texturally appealing phenolics enhance mouthfeel, and a wet stone acidity induces a crisp finish. Vibrant, clean and flavoursome!
PEAK DRINKING	Now – 2020
LAST TASTED	July 2014