

**KOONUNGA HILL**  
**AUTUMN RIESLING**  
2017



**OVERVIEW**

Some of Penfolds finest Riesling parcels in the early 1970s were bottled under the Autumn Riesling label. Current Koonunga Hill vintages acknowledge the inaugural (screw capped) 1971 Autumn Riesling release by closely adhering to the original packaging with a fitting 'retro' label and screwcap. The Koonunga Hill Autumn Riesling, like its siblings, aims to deliver the quality, value and consistency for which this range is renowned. An expressive, highly aromatic Riesling. Floral and citrus notes combine with crisp mouth-watering acidity to make this a versatile wine suitable both as an aperitif and as a partner for richer seafood dishes

**GRAPE VARIETY** 96% Riesling, 4% Traminer

**VINEYARD REGION** Eden Valley, Clare Valley, Barossa Valley, Henty

**WINE ANALYSIS** Alc/Vol: 12%, Acidity: 7.3 g/L, pH: 3.06

**MATURATION** Stainless steel

**VINTAGE CONDITIONS**

Above-average winter and spring rainfall offered the vines across South Eastern Australia healthy soil moisture profiles for the growing season. Cool days and cooler nights slowed vine growth in early spring with temperatures eventually warming in October. Lower than average temperatures and abundant rainfall during the growing season produced a vintage that challenged both winemakers and viticulturists alike. Rainfall slowed in early autumn with a warm spell following. Harvest was marked by relatively mild days which slowed the ripening, allowing for very good varietal flavour development and lovely refreshing natural acidity.

**COLOUR**

Light straw with pale green hues

**NOSE**

Exotic, lifted and fresh. All about florals and citrus – Frangipani, Elderflower and orange blossom with lemon / lime and grapefruit pith. Ever so slight hints of almond flakes.

**PALATE**

The palate is generous, soft and round. Citrus follows through, along with Honey Suckle and fresh apricot nectar. The sugar and acid are in perfect harmony with the soft, lightly chalky acid very much a part of the textural component of the wine. Approachable and perfect drinking now.

**PEAK DRINKING** Now – 2022

**LAST TASTED** April 2019

*Penfolds*<sup>®</sup>