

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 a new chapter in a long history of Penfolds involvement in winemaking from this variety.

REWARDS OF PATIENCE SEVENTH EDITION – TASTING NOTES

BIN 51 EDEN VALLEY RIESLING 2005 - 2012

2006 BIN 51 EDEN VALLEY RIESLING

Pale-medium gold. Intense flinty, lemon curd aromas with a touch of grapefruit and oilskin. Well-concentrated and developed wine with deep-set lemon curd, grapefruit flavours and some toasty, nutty, flinty, whetstone notes. Al dente, chalky texture and pronounced mineral acidity. Finishes long and sweet with some oilskin/whetstone notes. A richer style with excellent fruit intensity, volume and balance. Ready.

Drinking Window: Now



Andrew Caillard MW (2013) Rewards of Patience, 7th Edition, Melbourne: Hardie Grant Books

2007 BIN 51 EDEN VALLEY RIESLING

Pale-medium gold. Fresh toasty, lemon curd, flinty aromas with a touch of verbena. Lovely purity of fruit and complexity on the palate with developed lemon curd, toasty, flinty flavours and some leafy notes. Al dente texture and fine but pronounced acidity give balance and vinosity. Finishes long and fruit sweet. Showing classic Eden Valley Riesling expression. Ready to drink, but it should also keep for a while longer.

Drinking Window: Now ••• 2018

2008 BIN 51 EDEN VALLEY RIESLING

Pale-medium colour. Fragrant orange, mandarin, lemon aromas with a touch of petrol! Mandarin, oily flavours and a crisp, touch sour acidity. Quite lean on the mid-palate but builds energy at the finish.

Drinking Window: Now ••• 2016

2009 BIN 51 EDEN VALLEY RIESLING

Pale colour. Intense flinty, oilskin, waxy, lime aromas. Well-concentrated wine with plenty of lime, sweet fruit flavours, some pithy grapefruit notes, mineral/salty complexity and long, fine indelible acidity. A flavourful finish with lovely fruit impact. A touch broader than 2010. Drink now or keep.

Drinking Window: Now ••• 2016

2010 BIN 51 EDEN VALLEY RIESLING

Pale colour. Classic lemon, lime, flinty, whetstone aromas. Fresh and delicious wine with intense lemon curd, lime flavours and a faint touch of toast. Lovely density and richness with a light chalky, grippy texture and superb mineral acidity. Finishes long and tangy. A really well-balanced wine.

Drinking Window: Now ••• 2022



Andrew Caillard MW (2013) Rewards of Patience, 7th Edition, Melbourne: Hardie Grant Books

2011 BIN 51 EDEN VALLEY RIESLING

Pale colour. Lemon curd, camomile aromas with some flinty notes. Lean, lemon curd, flinty flavours and fine but strong acidity. Finishes quite sour. A very lean, austere Riesling but will develop more weight and richness with age.

Drinking Window: Now ••• 2022

2012 BIN 51 EDEN VALLEY RIESLING

Pale colour. Intense grapefruit, lemon curd aromas with a hint of verbena. Wellconcentrated lemon curd, yeasty, grapefruit, ginger flavours, plenty of mid-palate richness and long, cutting acidity. Persistent and flavourful finish. Very classic with the vitality, line and flow to age really well.

Drinking Window: Now ••• 2025



Andrew Caillard MW (2013) Rewards of Patience, 7th Edition, Melbourne: Hardie Grant Books