



BIN 51

RIESLING

EDEN VALLEY

2012

“When vintages like 2012 arrive we smile.”

“Could I suggest that we’ll be smiling for some years yet ...”

PETER GAGO
PENFOLDS CHIEF WINEMAKER

Created in the 1990s as part of the evolving Penfolds white wine development program, Penfolds 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 and 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.

COLOUR Pale straw.

NOSE Giveaway Eden Valley florals, notably apple blossom and jasmine with perfumed bath salts, lime juice and lemon pith rounding out the aromatics with just a faint hint of spice to finish.

PALATE Forefront, flavours of citrus, principally lemon juice/pith direct a path to mouthwatering, slatey acid and a fine phenolic finish adding structure, texture and length.

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.

PEAK DRINKING 2012 – 2019.

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.