



Koonunga Hill Autumn Riesling 2009

Penfolds Koonunga Hill has established itself as one of Australia's favourite names in premium wine. The collection's reputation has been built upon its quality, value and consistency, dating back to the original red release from 1976. Some of Penfolds finest Riesling parcels in the early 1970s were bottled under the Autumn label and the Koonunga Hill Autumn Riesling acknowledges the original 1972, by closely adhering to the original packaging with a fitting 'retro' label. The Autumn Label now sits in the Koonunga Hill tier and like its siblings, it aims to deliver the quality, value and consistency that Koonunga Hill is renowned for.



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| VINEYARD REGION | Barossa - Eden Valley (77%) and Barossa Valley. |
| VINTAGE CONDITIONS | The 2009 vintage was characterised by excellent rains in December, elevated temperatures in February prior to veraison, followed by ideal cool to mild temperatures leading to an ideal harvest. |
| GRAPE VARIETY | Riesling, with a small parcel of Traminer. |
| MATURATION | This wine is bottled immediately after blending to retain fruit freshness. |
| WINE ANALYSIS | Alc/Vol: 12.0% Acidity: 6.7g/L pH: 2.95 |
| LAST TASTED | September 2009 |
| PEAK DRINKING | Now to 2014. |
| FOOD MATCHES | Asian cuisine - salt and pepper squid. |

Winemaker comments by Penfolds Chief Winemaker Peter Gago

COLOUR

Very pale straw with light green hues.

NOSE

Dominant musk and lychee with pink rose petals and hints of lime.

PALATE

Full flavoured, lychee, citrus, Bickfords lime juice cordial, seamless fruit with balanced acidity, soft and fine (delicate) acid structure gives great length. The small addition of Traminer to this wine makes a unique offering, respecting the Penfolds winemaking traditions of the early 1970s.