



KOONUNGA HILL AUTUMN RIESLING 2012



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 1971, 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 for which Koonunga Hill 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.



**PENFOLDS
CHIEF WINEMAKER** **PETER GAGO**

VINEYARD REGION Eden Valley

GRAPE VARIETY 95% Riesling 5% Traminer

VINTAGE CONDITIONS The 2012 vintage produced above average rainfalls throughout the growing season with a mild to warm Summer. During the ripening period, optimum temperatures prevailed right through to harvest. This, along with lower than average crops and great canopy growth gave way for wonderful flavour development in what is deemed and exceptional white vintage

WINE ANALYSIS Alc/Vol: 12.5%
Acidity: 7.17g/L
pH: 2.83

LAST TASTED November 2013

PEAK DRINKING Now to 2015

MATURATION Stainless steel

COLOUR Light straw

NOSE Initial burst of rose petal florals and perfume are followed by delicate aromas of lime juice and orange blossom

PALATE Rose petal and lime juice notes carry through to the palate which is beautifully balanced by a hint of natural sweetness and mouth-watering talc-like acidity providing wonderful length of flavour. A wine best consumed in its youth and over the next 3 years