



BIN 51 EDEN VALLEY RIESLING

2016

“Trademark florals, zesty acidity and pronounced varietal flavour expression reinforce Eden Valley as Penfolds Bin 51 Riesling region of choice.”

“Will not disappoint. No doubt many ice-buckets patiently await!”

PETER GAGO  
PENFOLDS CHIEF WINEMAKER

OVERVIEW	Created in the 1990s as part of the evolving Penfolds white wine development program, Bin 51 captures many of the attributes of the Eden Valley locale. The region’s high altitude and cool climate induces Riesling with great finesse and elegance with a capacity for long term cellaring. South Australia has gained worldwide recognition for producing definitive world-class Riesling and Eden Valley always features. 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 another chapter in a long history of Penfolds involvement in winemaking from this variety.
GRAPE VARIETY	Riesling
VINEYARD REGION	Eden Valley
WINE ANALYSIS	Alc/Vol: 12.0%, Acidity: 6.9 g/L, pH: 3.00
MATURATION	Three months in stainless steel
VINTAGE CONDITIONS	The start of the growing season was about one week late with budburst and shoot growth relatively even across the region. Flowering started in October and lasted about one week. Spring and summer were very dry with rainfall well below average, which stretched depleted water resources. The mild summer with a lack of heat waves ensured the fruit was able to ripen evenly and develop desirable flavours without the threat of stressful heat events. The Woodbury Vineyard, from which fruit for this vintage release was sourced, stood out as a regional highlight.
COLOUR	Light straw with green hues
NOSE	Instantly recognisable – ostentatiously trademark Eden Valley Riesling. Rose petal and white flower scents arise, reverently accompanied by a citrusy splash (lemon/lime), and subtle hints of kiwi fruit and gooseberry. Additional curiosity invoked – exotically prompted by snow pea tendrils, snapped dandelion stems, and almond blossom. Easier-recognised talc-like ‘minerality’ to close.
PALATE	Citrus to the forefront: lemon-drops, fresh green lime-juice and grated lime-zest invigorate; an uplifting lemon-sorbet freshness and vitality enthal. Fruit ripeness is balanced by clean, zesty acidity, with a brave phenolic grip inducing a memorable finish.
PEAK DRINKING	Now – 2020
LAST TASTED	June 2016