

KOONUNGA HILL AUTUMN RIESLING 2016



OVERVIEW Some of Penfolds finest Riesling parcels in the early 1970s were bottled under the Autumn Riesling label. Current Koonunga Hill vintages acknowledge the inaugural (screw capped) 1971 Autumn Riesling release by closely adhering to the original packaging with a fitting 'retro' label and screwcap. The Koonunga Hill Autumn Riesling, like its siblings, aims to deliver the quality, value and consistency for which this range 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.

GRAPE VARIETY Riesling

VINEYARD REGION Eden Valley

WINE ANALYSIS Alc/Vol: 12.5%, Acidity: 7.0 g/L, pH: 2.87

MATURATION Six months in stainless steel

VINTAGE CONDITIONS The start of the growing season was approximately 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.

COLOUR Pale Straw

NOSE Highly aromatic, lifted. Varietally pure. Fragrant citrus fruits (lime pastille/mandarin) and elderflower with sherbet nuances. Background aromas of curry spice, turmeric and nutmeg.

PALATE A curry spice continuum across the zesty, citrus-driven palate - somewhat akin to mandarin sherbet. A lively taut acidity - offering a wonderfully balanced structure. Indeed, a notable aromatic, flavour & structural example of classic Australian Riesling. Offers immediate drinking enjoyment ... which no doubt will extend into the future!

PEAK DRINKING Now - 2019

LAST TASTED April 2017