

KOONUNGA HILL AUTUMN RIESLING

2019



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 mouthwatering acidity to make this a versatile wine suitable both as an aperitif and as a partner for richer seafood dishes

GRAPE VARIETY 94% Riesling, 6% Traminer

VINEYARD REGION Coonawarra, Eden Valley

WINE ANALYSIS Alc/Vol: 12.3%, Acidity: 6.9 g/L, pH: 3.10

MATURATION Stainless steel

VINTAGE CONDITIONS The 2019 vintage is a story of quality over quantity. Like the rest of South Australia's growing regions, Eden Valley had a very dry winter and spring. These conditions continued through summer with hot and dry weather in January and February. The prevailing conditions resulted in one of the lowest yielding vintages on record. The resultant dry conditions meant there was no disease pressure. Riesling grapes exhibited terrific varietal character, with bracing natural acidity.

COLOUR Pale straw with vibrant lime green hues

NOSE Instantly recognisable – rose water and Turkish delight arising from the 6% addition of Traminer. Ensuing flavours of dried tropical fruits (crystalline) citrus peel and grapefruit pith. Fragrant and lifted!

PALATE Fresh and delicate with citrus fruits dominating – lime juice, Tahitian lime leaf and lemon sherbet. Good breadth of flavour across the palate with soft acidity that tightens it all up. Fleshy, unctuous, soft balanced and harmonious.

PEAK DRINKING Now - 2023

LAST TASTED July 2020

Penfolds