

"Drinkability is the key-word here – unadulterated Riesling with nothing to hide behind! And, there's nothing to hide!"

OVERVIEW	Created in the 1990s as part Riesling captures the attribu with great finesse, elegance we recognition for producing d In their youth, the wines poss contributing significantly to Riesling opens another chap
GRAPE VARIETY	Riesling
INEYARD REGION	Eden Valley
WINE ANALYSIS	Alc/Vol: 12.5%, Acidity: 7.1
MATURATION	Three months in stainless ste
VINTAGE CONDITIONS	Above-average winter rainfal season. Spring rainfall was b an early budburst. However, A significant rainfall event o conditions thereafter ensure development and acid reten quality from the best and old
COLOUR	Pale straw with lime green h
NOSE	Highly aromatic and perfum Tell-tale varietal markers asc Wafts of Chinese Dragon fru further interest. Fresh and lively!
PALATE	Tropical fruits abound. Flavours of lemon/lime cur Texturally appealing pheno Vibrant, clean and flavourse
PEAK DRINKING	Now - 2020
LAST TASTED	July 2014

BIN 51 EDEN VALLEY RIESLING

2014

PETER GAGO PENFOLDS CHIEF WINEMAKER

of the evolving Penfolds white wine development program, Bin 51 Eden Valley ites of Eden Valley. The region's high altitude and cool climate induces Riesling with a capacity for long term cellaring. South Australia has gained worldwide definitive world-class Riesling, with the Eden Valley at the very head of the field. ssess focused apple/lime aromas, with a mineral edge and marked natural acidity, the palate texture and flavour. The evolution of Penfolds Bin 51 Eden Valley pter in a long history of Penfolds involvement in winemaking from this variety.

g/L, pH: 3.13

eel

alls set the vines up with healthy soil moisture profiles for the start of the growing below the long-term average with temperatures slightly above average leading to r, by flowering and veraison the growth was the same as the previous year. on February 14th caused some crop loss and slowed harvest, however improved red fruit was harvested in optimal condition with desired varietal flavour ntion. Although the Eden Valley vineyards yielded a smaller crop than usual fruit ldest blocks was quite impressive.

hues

med.

cend - primary lavender florals and native limes.

ruit and lychee complex the offer whilst those of Epsom bath salts add

rd, lemon tart and lime sorbet find instant approval from the purists. blics enhance mouthfeel, and a wet stone acidity induces a crisp finish. ome!