



KOONUNGA HILL AUTUMN RIESLING 2014



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	92.5% Riesling 7.5% Traminer	
VINTAGE CONDITIONS	Above-average winter rainfalls set the vines up with healthy soil moisture profiles for the start of the growing season. Spring rainfall was below the long-term average with temperatures slightly above average leading to an early budburst. However, by flowering and veraison the growth was the same as the previous year. A significant rainfall event on February 14th slowed harvest, however improved conditions thereafter ensured fruit was harvested in optimal condition with desired varietal flavour development and acid retention. Although the Eden Valley vineyards yielded a smaller crop than usual fruit quality from the best and oldest blocks was quite impressive.	
WINE ANALYSIS	Alc/Vol:	12%
	Acidity:	6.9g/L
	pH:	3.10
LAST TASTED	May 2015	
PEAK DRINKING	Now – 2019	
MATURATION	Stainless steel	
COLOUR	Light straw	
NOSE	Intensely perfumed and highly expressive. Bath salts, sweet citrus blossom and cardamom aromatics. Pretty notes of pink rose petals and Turkish delight conclude.	
PALATE	Ever-evolving sensorial experience – Is it sweet, or is it dry? Sweet poached pear and lemon curd are balanced by Granny Smith apple purity. Fine acid provides a clean, yet lively finish.	