

# B I N 5 1

## Eden Valley Riesling 2018

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OVERVIEW	Created in the 1990s as part of the evolving Penfolds white wine 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 world-class riesling and Eden Valley always features. In their youth, the wines possess scented floral and citrus 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: 6.0 g/L, pH: 3.00
MATURATION	Three months in stainless steel
VINTAGE CONDITIONS	Above average winter rainfall in Eden Valley provided good soil moisture profiles leading into spring. Drier conditions then prevailed from September through to April which was 22% down on the long-term average. Spring provided ideal conditions for flowering and fruit set while the growing season experienced temperatures above the long-term average, with twelve summer days recorded above 35°C. Healthy canopies shielded the grapes from adversity and with careful use of supplementary irrigation the grapes were able to ripen evenly across blocks. The 2018 vintage quality was exceptional, with lovely varietal flavour and natural acidity.
COLOUR	Light lime green
NOSE	Unashamedly Eden Valley fruits – ID'd instantly! All regional riesling markers on display. An array of florals – white spring flowers (jonquil), and hints of fresh lime. Crushed mixed-stone gravel ... not quite at talc stage. Yet. Aromatically extols an undeniable purity, minerality and freshness!
PALATE	Very lime – citrus driven palate augmented by just ripe Granny Smith apple, cucumber granita and traces of juniper berry. A distinct chalky acid presence noted, yet ideally balanced so as not to intrude or distract. Admittedly a wishful second guess, but no reason to suspect why this palate shouldn't remain intact over the next decade or three! Imminently drinkable.
PEAK DRINKING	Now – 2028
LAST TASTED	July 2018

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