

KOONUNGA HILL AUTUMN RIESLING

2023



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 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 (5% Traminer)

VINEYARD REGION

South Eastern Australia

WINE ANALYSES

Alc/Vol: 11%, Acidity: 7.5 g/L, pH: 2.95

MATURATION

Stainless Steel

VINTAGE CONDITIONS

Overall, winter rain was above average, leading into what would become one of the wettest springs on record. The Clare Valley and Eden Valley recorded spring rainfall more than double the long-term average. Vigilance was required throughout the growing season, but it would be rewarded. With soil profiles full of moisture, growth was uninhibited and crop development was unimpeded. The growing season was cooler than average slowing vine development. With plenty of soil moisture, berry size was excellent. The cool conditions persisted through summer and delayed the start of harvest. The extra hang-time ensured the grapes developed terrific flavour and retained racy acidity. The 2023 vintage will be remembered for excellent quality wines with riesling showing strong varietal markers backed by fine, crisp acidity.

Penfolds®

COLOUR

Very pale with bright green hues

NOSE

Lovely floral aromas of spring flowers first noted. White Jasmine and apple blossom complement fresh cut nashi pear and kaffir lime. A note of crystallised ginger spice and subtle musk morphs into perfumed bath salts. Very alluring.

PALATE

The flavour profile mimics the aromatic spectrum nicely. Lime juice and lemon zest make for a juicy palate. Thai basil, lemongrass and ginger add an exotic footnote. Intriguingly, a hint of palm sugar sweetness provides a very soft foil to the mouth-watering, bright, crisp acidity. A lovely riesling with a long clean finish.

PEAK DRINKING

Now - 2038

LAST TASTED

August 2023

"A classic Autumn Riesling and as always – clearly over delivers at the price point."
Kym Schroeter, Penfolds White Winemaker