

PENFOLDS RESERVE BIN RIESLING
EDEN VALLEY



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OVERVIEW: The Eden Valley Reserve Riesling is sourced from the mature Woodbury and High Eden Vineyards that were originally planted between 1940 and 1960. A sub-region of the Barossa, the Eden Valley lies about 450 metres above sea level. The soils are derived from schistic and sedimentary rock. They are mostly red clay soils and sandy, silty loams interspersed with schistic gravels. The Penfolds vineyards are located on particularly lean soil structures. The relatively higher altitude means a cooler growing season, ideal for aromatic grape varieties, especially Riesling. This is a definitive bone-dry Eden Valley Riesling style with 100% natural acidity and clear fruit aromas and flavours. Peter Gago comments, “The wine, with a bracing acid backbone and packed with fruit sweetness, is delicious to drink young, yet has plenty of finesse and structure for medium to long term cellaring”. The wine is released in the vintage year and soon after bottling.

All bottlings of this wine since 2002 inclusive are sealed with a Stelvin, screwcap closure. Screwcap is not new to Penfolds’ Rieslings – 1971 and 1972 Penfolds Autumn Rieslings and 1980 Penfolds Dalwood Riesling, for example, were all sealed under screwcap. This move proved to be ahead of its time, as consumers were not comfortable with the change. Today, consumer acceptance of this form of wine closure for many white wines has reached a level where Penfolds winemakers are confident of its acceptance.

Peter Gago is very clear in stating Penfolds’ style objectives for this wine. “We are very much focused upon capturing the rose petal and summer blossom spectrum of aromatics, whilst a tightly defined acidity lends structure and length to the finish.”

Ch’ng Poh Tiong describes the style as “particularly taut with plenty of mineral/floral/earthy aromas and nuanced fruit”. Huon Hooke notes, “The 2002 is a glorious wine with seamless structure and generous flavours”. James Halliday prefers the more recent vintages (2002/2003) because of their “clear lime aromas and stronger mineral tones”.

The Eden Valley Reserve Riesling reflects both intense clear fruit definition and a strong sense of place. The floral lime/camomile aromas and flavours are intertwined with mineral nuances; the smell and flavours derive from the soil, with no oak or lees affects to mask its origins.

**PENFOLDS
EDEN VALLEY
RESERVE RIESLING**

First Vintage: 1999

Variety: Riesling

Origin: Woodbury and High Eden Vineyards, Eden Valley.

Fermentation: Stainless steel tanks. Bottling in July.

Maturation: Bottled early to retain freshness and released towards end of vintage year.





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1999 **Now** ★
Bright yellow gold. Intense honey/lime aromas with some toasty complexity. The palate is richly flavoured and fully developed with fine mineral acidity and drying finish.

2000 **Now** **2009**
Straw gold. Lime blossom aromas with some bottle development characters. Racy minerally palate with lemon/lime flavours, medium concentration and length.

2001 **Now** **2005**
Medium straw. A strongly aromatic wine with pear-skin/lime/citrus aromas and flavours. The palate is broad and well concentrated with a fine mineral backbone. A touch phenolic at the finish.

2002 **Now** **2012** ★
Medium straw. Classic Eden Valley wine with glorious lime blossom/pear/slatey aromas, hints of spice and flowing mouth-feel. Lovely juicy fruit and richness on the palate with high pitched mouthwatering acidity and plenty of flavour length. A refined, but generously concentrated wine with plenty of aging potential. Stelvin closure.

2003 **Now** **2012**
Pale straw. Very restrained delicate wine with dried wildflower/lime/camomile aromas. Tightly focused, tangy palate with minerally citrus/lime flavours and steely finish. Expected to age well. Stelvin closure.

Outstanding vintages ★