

Penfolds

# RESERVE BIN

EDEN VALLEY RIESLING 2003

Created as part of the evolving Penfolds white wine development program, Penfolds Reserve Bin Eden Valley Riesling captures the essence of the Eden Valley Riesling style. The high altitude and cool climate of the region produces Rieslings with great complexity and capacity for long term cellaring.

South Australia is gaining worldwide recognition as a definitive Australian Riesling style, with Eden Valley at the very head of the field. The wines show typically focused green apple and lime aromas, with a mineral edge and marked acidity contributing significantly to the palate feel and flavour. First released in 1999 vintage, the development of the Penfolds Eden Valley Riesling marked a new chapter in a long history of Penfolds involvement in fine winemaking from this variety.



VINEYARD REGION	Eden Valley
VINTAGE CONDITIONS	The later and cooler ripening period in Eden Valley assisted the vines in developing an array of subtle fruit flavours and complexing floral notes. Harvesting occurred from late March through to early April.
GRAPE VARIETY	Riesling
MATURATION	Vinification focussed on retaining clean fruit intensity with emphasis placed on minimal handling and early bottling. Grapes were hand picked and processed in small batches to minimise oxidation. A cool ferment took place slowly in stainless steel tanks.
WINE ANALYSIS	Alc/Vol: 13.00% Acidity: 7.90g/L pH: 3.04
LAST TASTED	10-Sep-04
PEAK DRINKING	Now - 2020
FOOD MATCHES	Ideally suited to Seafood, Asian, Vegetarian

Winemaker comments by  
Peter Gago

**COLOUR**

Vibrant pale green with straw hues.

**NOSE**

Lifted apple blossom with freshly squeezed lemon and crushed lime leaf.

**PALATE**

Full flavoured bursts of lemon juice and red delicious with a complexing note of cloven spice overlaid by a tightly structured mineral acid backbone. Suitable for vegans and vegetarians.