

*Penfolds*

# RAWSON'S RETREAT

RIESLING 2004

Penfolds Rawson's Retreat wines present classic single-varietal and varietal blends in an approachable, fresh-flavoured style. Drawing on Penfolds extensive vineyard resources, the wines offer a first-rate quality and value guarantee, presenting the drinker with an affordable taste of everyday Australian wine at its best.

The name Rawson's Retreat is an informal reference to the stone cottage built in 1845 by Dr Christopher Rawson Penfold at the famous Magill vineyard in Adelaide, where - with wife Mary and daughter Georgina - he had settled the year before and was to soon establish the Penfolds winery, which still operates today.

Penfolds Rawson's Retreat Riesling is delicate and dry with floral aromas and a crisp flavour - a wine best enjoyed during the year following its release.



VINEYARD REGION	Regional South Australia.
VINTAGE CONDITIONS	Above average winter rainfall led into a promising vintage, which was characterised by mild conditions up until February, followed by hot weather conditions throughout March and April. South Australia fared well and produced wines of elegance and intensity.
GRAPE VARIETY	Riesling
MATURATION	Fermented and matured in stainless steel to retain maximum fruit freshness and vivacity.
WINE ANALYSIS	Alc/Vol: 12.50% Acidity: - pH: -
LAST TASTED	29-Nov-04
PEAK DRINKING	Now - 2006
FOOD MATCHES	Ideally suited to Chicken, Salad, Seafood

Winemaker comments by  
Peter Gago

**COLOUR**

Light straw with green hues.

**NOSE**

The nose is fresh and clean with floral and musk aromas dominating. Behind these flavours lie a background of preserve lemons and spice all combining perfectly to enhance the aromatic nature of this wine.

**PALATE**

Tropical fruits hit early, leading the way to a soft and luscious mid palate. This follows with a cleansing limey and citrus finish that makes for a superbly balanced wine to be enjoyed now with seafood, pizza and chicken dishes.