

BIN 51

EDEN VALLEY RIESLING 2023



Created in the 1990s as part of the evolving Penfolds white wine development program, Bin 51 captures many attributes of the Eden Valley locale. The region's high altitude and cool climate induces riesling with great finesse and elegance and a capacity for long-term cellaring. South Australia has gained worldwide recognition for producing definitive world-class riesling and Eden Valley always features. In their youth, the wines feature scented floral and citrus aromas, with a mineral edge and marked natural acidity, contributing significantly to the palate texture and flavour.

GRAPE VARIETY

Rieslina

VINEYARD REGION

Eden Valley

WINE ANALYSIS

Alc/Vol: II%, Acidity: 7.8 g/L, pH: 3.03

MATURATION

Stainless steel

VINTAGE CONDITIONS

The winter of 2022 was one of contrasts - June and August were both above average with over 100mm of rain falling, however July, at approximately 35mm, was one of the driest on record. Overall, winter rain was above average, leading into what would become one of the wettest springs on record with over 350mm of rain. As the vines grew, there was an ever-present and increasing disease threat, continually building with ongoing rain and no spray protection. Novel solutions were required. For the first time, a drone was used to spray all the Woodbury riesling grapes. This maintained healthy vine canopies and eliminated the disease threat. With soil profiles full of moisture, vine growth was uninhibited and crop development was unimpeded. The wet conditions made the growing season cooler than average and hence the vine growth rate was slow. However, with plenty of available soil moisture, berry size was excellent. This meant the surface area to juice ratio was low and phenolic content minimised. The cool conditions through summer delayed the start of vintage but resulted in a long, slow ripening period. 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 acidity.

COLOUR

Very pale with lime green hues

NOSE

Gorgeous varietal aromatics. Punchy citrus fruits jump out: lime zest, lemon blossom/pith. Spring flowers – jonquil and apple blossom. Perfumed bath salts. Exotic fruits.

PALATE

Fresh and zesty. Citrus characters abound, lime juice noted. Flavoursome exotic fruits, feijoa, persimmon.

There is a lovely drive to this wine, with mineral, mouth-watering/juicy mineral acidity. A wet stone/river pebble finish. Delicious now, with the promise of more to come.

PEAK DRINKING

Now - 2045

LAST TASTED

June 2023