

Koonunga Hill Autumn Riesling

2024

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

95% Riesling, 5% Traminer

VINEYARD REGION

Eden Valley, Clare Valley

WINE ANALYSES

Alc: 10.5%, Acidity: 3.8 g/L, pH: 2.96

MATURATION

Five months stainless steel

COLOUR

Very pale straw with bright green hues

PEAK DRINKING

Now – 2027

LAST TASTED

November 2024

NOSE

Punchy fresh, bright aromatics. Floral notes of Spring flowers abound with jasmine and citrus blossom most notable. Youthful Riesling markers of lime zest and finger limes add further allure.

PALATE

The palate is juicy, with flavours of citrus, lime, and 'barely ripe' mandarin. There is a lovely balance of sugar and acid, both cleansing and fresh. The acid creates mouthwatering tension with a bright mineral finish.

VINTAGE CONDITIONS

The 2024 growing season was helped by plentiful winter rainfall, with heavy falls recorded in June. Spring was relatively dry and mild, providing optimal conditions for budburst and flowering. There were some reports of frost, however the vines in our Clare Valley and High Eden vineyards were minimally impacted given the steep exposed terrain. Rain at the beginning of December boosted the soil moisture levels, setting the vines up well for the remainder of the season. Summer was mild with no heatwaves which extended the hang time. Eventually, the weather did warm in late summer with short bursts of heat. Autumn was warm and dry, providing optimal ripeness in the fruit with the retention of lovely natural acidity.

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