



Penfolds

Reserve Bin Botrytis Riesling 2000

Launched in 1992, the Penfolds White Wine Project that led to the creation of Yattarna Chardonnay also yielded a series of premium regional and non-regional white wines which offer excellent expressions of their varietal flavours and individual styles. These form the collection of wines now referred to as the Reserve Bin White Wines.

A late, dry Autumn in Coonawarra allowed Riesling grapes to achieve peak ripeness, combining with the effects of Botrytis Cinerea to create a wine with a luscious fruit sweetness balanced by a crisp, cleansing finish.

Vineyard Region

Coonawarra

Vintage Conditions

A cool spring and good rainfall led to vigorous shoot growth and a consistent fruit set. Warm and dry conditions through late summer and autumn aided the fruit in achieving peak ripeness with botrytis setting in well, late in the season.

Grape Variety

Riesling

Maturation

The fruit was whole-bunch pressed before fermentation in stainless steel at cool temperatures. The wine was bottled immediately following stabilisation, retaining crisp varietal Riesling characters.

Winemaker Comments: Peter Gago - Penfolds Chief Winemaker



Colour

Deep gold.



Nose

Intense aromas of dried apricot and orange peel with lifted floral complexity.



Palate

The palate possesses luscious honeyed botrytis fruit flavours with varietal floral and candied citrus-rind characters. Crisp natural acidity balances the rich fruit sweetness, combining to ensure a long, clean finish. An excellent Botrytis Riesling with the potential to age gracefully over many years.

Wine Analysis

Alc/Vol: 10.0%
 Acidity: 10.30g/L
 pH: 3.02

Last Tasted

17 Jul 2003

Peak Drinking

Now - 2007

Food Matches

Ideally suited to Dessert,
 Cheese

