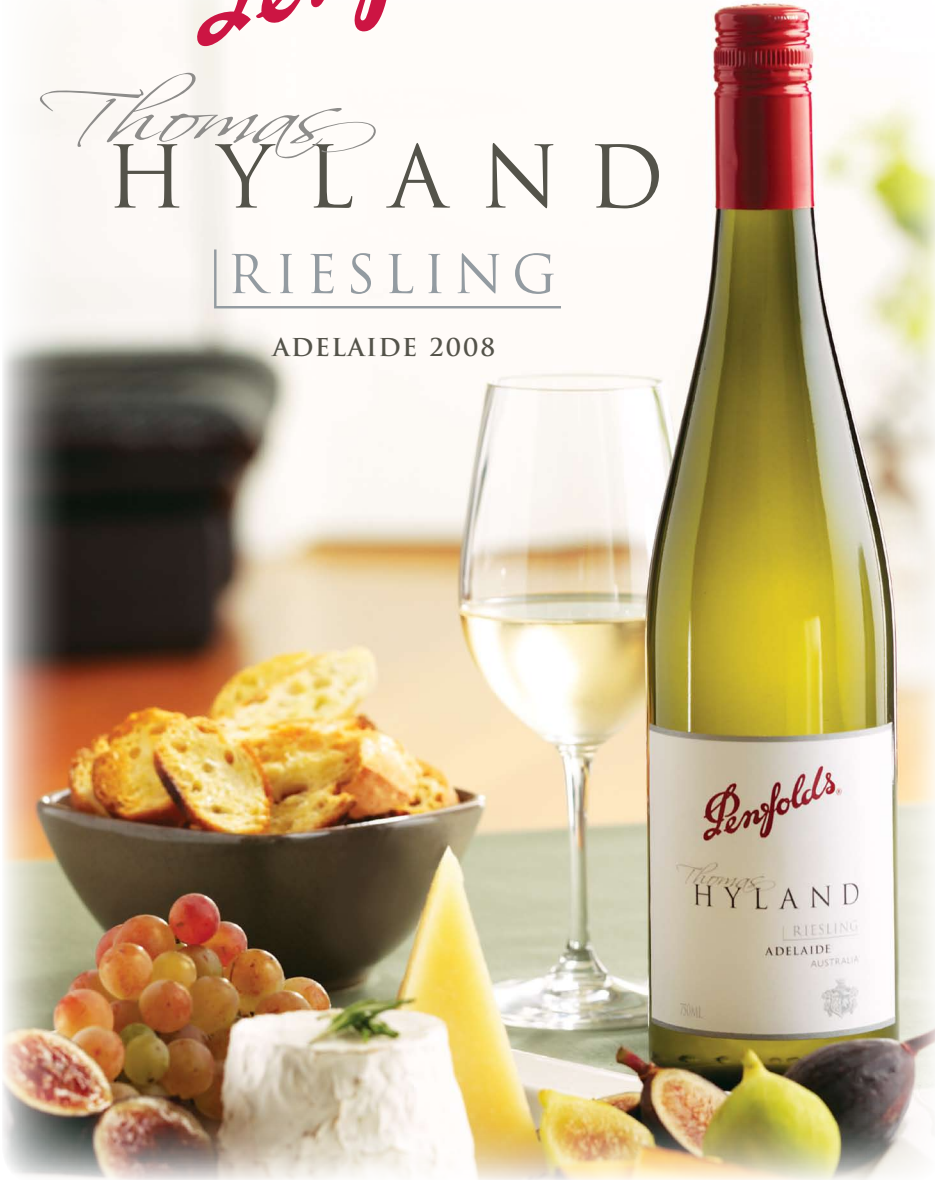


Penfolds

Thomas HYLAND RIESLING

ADELAIDE 2008



The Thomas Hyland range honours the pioneering spirit of Thomas Hyland, son-in-law of Dr. Christopher Rawson Penfold, whose stewardship of the company from the late 1800s until 1914 saw the development of what, in his lifetime, became Australia's most famous name in wine.

The Penfolds Thomas Hyland Riesling has been labelled under the Adelaide appellation, named after South Australia's capital city. The Adelaide area encompasses the city's surrounding wine growing regions. Fruit for the Thomas Hyland Adelaide Riesling is sourced predominantly from the cool climate and high altitudes of Adelaide Hills, which produces a delicate and mineral-driven style.

Three months maturation on yeast lees, a process typical of French and German Rieslings, gives the wine greater fruit concentration and an unctuous mouth feel, while maintaining the natural acidity of the Adelaide Hills fruit.

2008 TASTING NOTE

—by Penfolds Chief Winemaker Peter Gago

COLOUR:

Pale yellow with lime green hues.

NOSE:

The nose shows exotic tropical fruits with floral notes of Jasmine and honey suckle. Subtle savoury spice makes an appearance due to the extended yeast lees contact.

PALATE:

Quite a full flavoured Riesling with varietal citrus fruit and lemon zest. The palate is layered and textural, balanced and full-flavoured, with a long mineral structure giving lovely length on the finish.

TECHNICAL INFORMATION

REGION/APPELLATION: Adelaide, South Australia, including a large portion from Adelaide Hills.

VINTAGE CONDITIONS: Drought conditions continued in 2008, pushing vintage forward, beginning in mid to late February. Spring was frost free followed by an unseasonally cool February, allowing optimum ripening conditions for maximum flavour development with balanced acidity. However, Adelaide struggled through one of the longest heat waves in South Australian history, with temperatures staying above 35°C for two weeks. Fortunately Riesling fruit picked before the heat spike arrived at the winery in excellent condition.

GRAPE VARIETY: Riesling

MATURATION: This wine was matured for three months in stainless steel, on yeast lees.

Alc/Vol: 12.0%

TOTAL ACIDITY: 7.1 g/L

pH: 3.02

CLOSURE: Screwcap

PEAK DRINKING: Now to 2013

FOOD MATCHES: Ideal as an aperitif, with seafood or salads.



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