

BIN 51

EDEN VALLEY RIESLING 2026



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

Riesling

VINEYARD REGION

Eden Valley

WINE ANALYSIS

Alc/Vol: 11.5%, Acidity: 7.8g/L, PH: 2.86

MATURATION

Stainless steel

VINTAGE CONDITIONS

Vintage 2026 in Eden Valley favoured the precision and aromatic purity expected of Bin 51 Riesling. Winter rainfall replenished soil moisture profiles ahead of budburst, followed by a cool spring that moderated vine growth and delayed early phenology. Flowering occurred under generally settled conditions, supporting even fruit set. Summer temperatures remained mild, with cool nights and few heat spikes, preserving acidity and extending ripening. Timely, light rainfall maintained canopy function without elevating disease pressure. Veraison and harvest progressed slowly and evenly, allowing selective picking across elevation and aspect. Harvest was conducted in cool, dry conditions, delivering fruit of clarity, fine natural acidity and mineral definition. Overall, 2026 provided an unhurried, balanced season well suited to Eden Valley Riesling style.

COLOUR

Very pale with bright lime green hues.

NOSE

Fragrant jasmine, spring flowers, and Asiatic lilies intertwine with lifted citrus blossom, creating a captivating floral profile. Subtle hints of ginger spice and perfumed bathroom salts add delicate layers of complexity, while notes of fresh lemongrass and finely grated lime zest bring brightness.

PALATE

Vibrant citrus notes of finger lime, lemon sherbet and yuzu lead, bringing energy and freshness. A hint of lemongrass weaves through, complemented by the refreshing crunch of crisp green apple. Juicy and expressive, the palate flows seamlessly with remarkable vitality, while mouthwatering mineral acidity lends length, tension and precision.

PEAK DRINKING

Now - 2040

LAST TASTED

July 2026

Penfolds