



ROBERT STEIN

MUDGEE SINCE 1976

5 Star Winery | Cellar Door | Motorcycle Museum

## 2011 Shiraz Viognier

### Region

Mudgee, NSW

### Winery Address

Pipeclay Lane,  
Mudgee NSW 2850

### Variety

96% Shiraz  
4% Viognier



**Vintage Conditions:** 2011 was a challenging year, with many rain events through the growing season. However in the few weeks of harvesting reds in March, we did get some nice warm dry weather, enabling us to harvest good quality fruit. Although most varieties fared well, Shiraz displays cool climate characters and are bright and fresh wines.

**Winemaking:** This Shiraz portion was picked from our Blacksprings block, and co-fermented with 4% Viognier. With 50% being crushed and the remainder being tipped straight into the open fermenter for whole bunch fermentation. Maturation was with a mix of new (30%) and older French and American Oak Hogsheads.

**Tasting Notes:** Made in the traditional method of co-fermentation in open vats, the 4% Viognier portion adds fruit lift and spice. This wine is dense with dark fruits, spicy oak and fine, soft tannins to finish.

### Analysis:

- Alcohol 13.5%