



ROBERT STEIN

MUDGEE SINCE 1976

2012 Shiraz Viognier

Region

Mudgee, NSW

Winery Address

Pipeclay Lane,
Mudgee NSW 2850

Variety

96% Shiraz
4% Viognier



Vintage Conditions: 2012 season provided a very wet growing season, but luckily the rain stopped just in time for us to produce some great fruit.

Winemaking: Tasting Notes: This Shiraz portion was handpicked from our special BC block, and co-fermented with 4% Viognier. With 60% 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: Still 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 %