



ROBERT STEIN

MUDGEES SINCE 1976

5 Star Winery | Cellar Door | Motorcycle Museum

2014 Third Generation Chardonnay

Region

Mudgee, NSW

Winery Address

Pipeclay Lane,
Mudgee NSW 2850

Variety

100% Chardonnay



Vintage Conditions: One of the best growing seasons we have had in the 2010's with good winter rain making water available, and nice warm days producing healthy fruit.

Winemaking: Being quite a modern style of Chardonnay, we try to let the fruit express itself. Being fermented in 80% Stainless steel on heavy lees, the remaining 20% is left in barrel for wild ferment, partial malolactic ferment. Both components are aged on lees for 6 months prior to filtration and bottling

Tasting Notes: Mudgee is a great place to grow Chardonnay, and the 2014 vintage provided us with exceptional fruit. A modern style of Chardonnay letting the vineyard express itself, with aromas of grapefruit, peach and citrus. Fermentation was 80% in Stainless steel with high lees contact, the remainder in older oak undergoing wild yeast fermentation for added complexity and partial malolactic fermentation.

Analysis:

- Alcohol 13.0%
- Residual Sugar gms/L
- Titratable acidity g/L