



ROBERT STEIN

MUDGEE SINCE 1976

5 Star Winery | Cellar Door | Motorcycle Museum

2014 Riesling

Region

Mudgee, NSW

Winery Address

Pipeclay Lane,
Mudgee NSW 2850

Variety

100% Riesling



Vintage Conditions: 2014 was a great vintage in Mudgee with some excellent fruit being grown. The early season hot and dry weather resulted in lower crop levels, but flavour and fruit quality were excellent. Even with the hot dry weather the fruit ripened consistently throughout the vintage helping to produce the excellent flavours required for a great vintage.

Winemaking: Hand-picked and whole bunch pressed, with minimal intervention. A good portion of wild yeast, the remaining a long cool ferment, letting the fruit express itself. The wine was allowed to sit on light lees for 3 months to gain texture and complexity.

Tasting Notes: This Single Vineyard Mudgee Riesling was Hand-picked from our 38 year old, high altitude vineyard – 590m above sea level. This is one of the first blocks in the vineyard planted back in in 1976 by the late Robert Stein. Typically Robert Stein in style with aromas of lime juice and citrus, this classic Riesling has crisp and racy finish with a touch of sweetness to balance the natural acidity.

Analysis:

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| • Alcohol | 11.5% |
| • Residual Sugar | gms/L |
| • Titratable acidity | gms/L |