



ROBERT STEIN

MUDGEES SINCE 1976

5 Star Winery | Cellar Door | Motorcycle Museum

2015 Third Generation Chardonnay

Region

Mudgee, NSW

Winery Address

Pipeclay Lane,
Mudgee NSW 2850

Variety

100% Chardonnay



Vintage Conditions: The vineyard provided some exceptional fruit in 2015, with which Jacob has produced a modern and fresh style of Chardonnay.

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: A modern style of Chardonnay letting the vineyard express itself, with aromas of grapefruit, peach and citrus.

Analysis:

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