



ROBERT STEIN

MUDGEES SINCE 1976

5 Star Winery | Cellar Door | Motorcycle Museum

2017 Dry Riesling

Region

Mudgee, NSW

Winery Address

Pipeclay Lane
Mudgee NSW 2850

Variety

100% Riesling

3 X Trophies:

- Best Riesling – NSW Small Winemakers show
- Best Riesling – Cowra National Wine Show
- Best Young Riesling – NSW Wine Awards

5 x Gold medals: NSW Small Winemakers Show, Cowra Wine Show, Mudgee Wine Show, Australian Highlands Wine Show, NSW Wine Awards

Vintage Conditions: A near perfect growing season produced excellent fruit across all varieties. Good winter rain allowed for healthy vines and good crop and canopy levels. White and red varieties all performed well, with perfect ripening conditions during harvesting. One of the best vintages in recent memory, and similar to 2014-2016

Winemaking: This Riesling was made from fruit selected from numerous older vineyards in the Mudgee Region, 40 and 47 year old vines, and all above 580m in elevation. The fruit was handpicked and whole bunch pressed, then fermented cool in a stainless steel tank using an inoculated yeast

Tasting Notes: Typically Robert Stein in style with aromas of lime juice and citrus, this classic Riesling has crisp and racy finish with a slight touch of sweetness to balance the natural acidity.

Food pairing: shellfish and seafood, oysters, prawns with fresh lemon, whiting fillets. A brilliant aperitif wine.

pH 3.01

TA 7.2 g/L

Residual sugar 2.5 g/L

