



WINERY • VINEYARD  
MOTORCYCLE MUSEUM

## 2010 Chardonnay Third Generation

### Region

Mudgee, NSW

### Winery Address

Pipeclay Lane,  
Mudgee NSW 2850

### Variety

100% Chardonnay



**Vintage Conditions:** With a dry growing season, the Chardonnay vineyard only produced 3 tonnes from 2 acres. The aim of this Chardonnay was to mimick a 'Chablis' style, with early picking, minimal oak influence, and produce a more fruit driven, mineral style

**Winemaking:** The fruit was hand-picked in the early morning and whole bunch pressed. With only two French Oak barrels being used for fermentation, one being naturally wild fermented on its lees, the other being inoculated with a fruit driven yeast. The remaining 60% was fermented slowly and cool in Stainless steel. A light Milk fining enhanced the softness and fruit drive of this wine

**Tasting Notes:** Mudgee is a great place to grow Chardonnay , and this wine is the start of something new for us at Robert Stein. A modern style of Chardonnay letting the vineyard and fruit express itself, with aromas of grapefruit, peach and citrus! Fermentation was 60% in Stainless steel, and 40% in older oak, with a portion of wild yeast for added complexity.

### Analysis:

- Alcohol 12.5%
- Residual Sugar 2 g/L
- Titratable acidity 7.1