



WINERY • VINEYARD
MOTORCYCLE MUSEUM

2010 Half Dry RIESLING

Region

Mudgee, NSW

Winery Address

Pipeclay Lane,
Mudgee NSW 2850

Variety

100% Riesling



Vintage Conditions: 2010 was a great year for growing grapes in Mudgee. A dry Summer and cool Autumn nights provided perfect ripening for all white varieties. This Riesling was harvested on 4th February 2010.

Winemaking: The grapes were hand selected in the early morning to retain freshness and flavour. Gentle whole bunch pressing occurred, and fermentation was in stainless steel. Fermentation was stopped at 18 grams residual sugar to produce an off-dry style with good acid/sugar balance. A minimalist approach was taken in the winery to allow the natural and true flavours of our vineyard to express itself.

Tasting Notes: What success we have had with Riesling! This 2010 Half dry Riesling was hand-picked in the early morning and whole bunch pressed. Fermentation was cool and slow, with the ferment being stopped at 18 grams residual sugar. However it is still classical Riesling, with lime, citrus and floral notes. Look out for our 2010 Reserve Riesling for a drier, more classical Robert Stein Riesling

Analysis:

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|----------------------|------------|
| • Alcohol | 12.0% |
| • Residual Sugar | 18.0 gms/L |
| • Titratable acidity | 8.9 |