



ROBERT STEIN
MUDGEE SINCE 1976

5 Star Winery | Cellar Door | Motorcycle Museum

2011 Riesling

Region

Mudgee, NSW

Winery Address

Pipeclay Lane,
Mudgee NSW 2850

Variety

100% Riesling



Vintage Conditions: The 2011 growing season was one of the wettest in the last decade, with the rain stopping in early January, just in time for harvest. Naturally high yields and Disease pressure meant vineyard practices were more important than ever.

Winemaking: The fruit was picked in the early morning by hand, and only the best bunches were allowed into the winery. Tipped straight into the press for whole bunch pressing, allowing gentle extraction of flavours. This Riesling was allowed to ferment until 4 grams Residual sugar, to create a more balanced wine

Tasting Notes: This Single Vineyard Mudgee Riesling was Hand-picked from our 33 year old, high altitude vineyard. Typically Robert Stein in style with aromas of lime juice and citrus, this classic Riesling has a dry, crisp and racy finish.

Analysis:

- Alcohol 11.0%
- Residual Sugar 4 gms/L
- Titratable acidity 8.9