



ROBERT STEIN

MUDGEE SINCE 1976

2013 Half-Dry Riesling

Region

Mudgee, NSW

Winery Address

Pipeclay Lane,
Mudgee NSW 2850

Variety

100% Riesling



Vintage Conditions: One of the best growing seasons we have had in the 2010's with good winter rain making water available, and nice warm days producing healthy fruit.

Winemaking: Hand-picked and whole bunch pressed, with minimal intervention. A small portion of wild yeast, the remaining a long cool ferment, letting the fruit express itself. The wine was allowed to sit on light lees for a few months to gain texture and complexity.

Tasting Notes: This 2013 Single Vineyard 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 12 grams residual sugar. However it is still classical Riesling, with lime and citrus notes.

Analysis:

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|----------------------|----------|
| • Alcohol | 10.0% |
| • Residual Sugar | 12 gms/L |
| • Titratable acidity | 7.2 |