



ROBERT STEIN

MUDGEES SINCE 1976

5 Star Winery | Cellar Door | Motorcycle Museum

2016 Third Generation Chardonnay

Region

Mudgee, NSW

Winery Address

Pipeclay Lane,
Mudgee NSW 2850

Variety

100% Chardonnay



94 Points – James Halliday, 2017

Vintage Conditions: 2016 provided us with some exceptional fruit, and this Chardonnay was picked from numerous vineyards across the region, including Rylstone.

Winemaking: 20% of the juice was fermented in older French oak hogsheads, with a variety of wild and cultured yeasts and some malolactic fermentation. The majority of juice was fermented in stainless steel with high lees contact.

Tasting Notes: A modern style of Chardonnay displaying grapefruit, peach and citrus, with subtle oak and a clean crisp finish. The youth of the wine contributing to its brightness and freshness.

The Winemaker Jacob Stein is the third generation of the Stein family to be winemaker and this is his take on a modern style chardonnay, hence the name

Analysis:

- Alcohol 12.5%