



ROBERT STEIN

MUDGEE SINCE 1976

5 Star Winery | Cellar Door | Motorcycle Museum

2016 Riesling

Region

Mudgee, NSW

Winery Address

Pipeclay Lane,
Mudgee NSW 2850

Variety

100% Riesling

Vintage Conditions: Perfect growing season produced excellent fruit across all varieties. One of the best vintages in recent memory.

Winemaking: This Riesling was made from fruit selected off some of the older vineyards in the Mudgee Region, 40 and 47 year old vines, all above 580m in elevation. Handpicked, whole bunch pressed and inoculated yeast, cool ferment in stainless steel tank.

Tasting Notes: Typically in style with aromas of lime juice and citrus, this classic Riesling has crisp and racy finish with a slight touch of sweetness to balance the natural acidity.

Food pairing: shellfish and seafood, oysters, prawns with fresh lemon, whiting fillets. Antipasto; olives, salami, dukkah. A brilliant aperitif wine.

Residual sugar 2g/l

Awards: 6 Gold Medals – Two Trophies

2016 Cowra Wine show: Gold Medal and Trophy for Best Riesling of Show

2016 NSW Small Winemakers Show: Gold Medal and Trophy for Best Riesling of Show

2016 Canberra International Riesling Challenge: Elite Gold Medal (96+ points)

2016 Mudgee Wine Show: Gold Medal

2016 Winewise Small Vignerons Awards: Gold Medal

2016 Australian Small Winemakers Show: Gold medal

From Huon Hooke; Pale colour and a very backward wine. It's restrained and subtle, delicate and refined - almost a little austere at this stage. Excellent quality and great potential.

3/12/2016. Drink 2017 to 2029-- **95pts**

