



ROBERT STEIN

MUDGEES SINCE 1976

5 Star Winery | Cellar Door | Motorcycle Museum

2017 Half-Dry 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: Hand-picked from our 41 year old vineyard and whole bunch pressed, with minimal intervention. About 20% of the juice was fermented by natural yeasts then stored in older oak barrels to gain further complexity. Fermentation was cool and slow, with the ferment being stopped at 10 grams residual sugar.

Tasting Notes: This Single Vineyard Half Dry Riesling was handpicked in the early morning from the bottom half of our Riesling block and whole bunch pressed. The pressings portions were kept separate and let ferment wild in old French Hogsheads for added complexity. Classic Riesling, with lime and citrus notes and lovely Half Dry mid palate finishing with fresh natural acid.

pH 2.95

TA 7.2

Residual sugar: 10gr/l