



ROBERT STEIN
MUDGEES SINCE 1976

2018 Dry Riesling



Region: Mudgee, NSW

Variety: 100% Riesling

Overview: The Premium range is our mid-priced range produced from the premium grade fruit grown on the property and selected Mudgee vineyards which offers outstanding quality for the price point.

Tasting Notes: Another vintage that has big shoes to fill on the back of the numerous gold medals and trophies that both the 2016 & 2017 vintages received. The 2018 has many of the same characteristics as previous vintages, and shows that Riesling can still do well in the warm dry years. A classical dry Riesling, with all the lime and fruit characters you would expect, and a crisp and racy finish with a slight touch of sweetness. This wine has the ability to age beautifully.

Vintage Conditions: A near perfect growing season produced excellent fruit across all varieties. A cold dry winter followed by a relatively dry summer saw crop levels lower than normal, but the quality of the fruit was high. White and red varieties all performed well, with perfect ripening conditions during harvesting. While crops were down it was still another great vintage with the quality being similar to 2014-2017 vintages.

Analysis: Alc/Vol: 11.5%,

Winemaking: This Riesling was made from fruit selected from the Miramar Vineyard, with 47year old vines, and at 580m in elevation. The fruit was handpicked and whole bunch pressed, then fermented cool in a stainless steel tank using an inoculated yeast

Food pairing: This style of Riesling is so well suited to shellfish and all seafood, like oysters and prawns with fresh lemon. A brilliant aperitif wine.

Awards: 4 Trophies:

Australian Highlands Wine Show for
Best Riesling & Best White Wine of Show
Cowra Wine Show 2018
National Single Vineyard Awards 2018

5 Gold Medals:

Australian Highlands Wine Show 2018
Cairns Wine Awards 2018
Cowra Wine Show 2018
National Single Vineyard Awards 2018
NSW Small Winemakers Show 2018