



ROBERT STEIN
MUDGEES SINCE 1976

2018

Half Dry Riesling – RS15



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.

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 quality being similar to 2014-2017 vintages.

Tasting Notes: This wine has some great potential for many reasons. It was very floral and fragrant during ferment, and has finished up very nicely. We left a touch more residual sugar than normal in this vintage, to ensure it stays within the half-dry category. Once again showing those great lemon/lime citrus characters, with a nice pop of fruit which is balanced out nicely by the crisp, clean acidity.

Analysis: Alc/Vol: 11.5%, TA: , pH: , Residual Sugar:15gl

Winemaking: This Single Vineyard Half Dry Riesling was handpicked in the early morning from the bottom half of our Riesling block and whole bunch pressed. Fermentation was cool and slow, with the ferment being stopped at 15 grams residual sugar. The wine was left in tank on lees for a further 4 months, stirring occasionally for further palate texture.

Food: Very versatile – Char grilled octopus with a chilli dressing, or anything a little spicy.

Awards: Trophy:

NSW Small Winemakers Show 2018 -
Best Off Dry White Wine Trophy

Gold Medal:

NSW Small Winemakers Show 2018