



# Summer 2009/10

Here we are at the end of 2009 and our last ever printed newsletter.

Our New Year's resolution for 2010 will be about being better correspondents – so you can follow the seasons in both the vineyard and the cellar door. Our website has had a big revamp and it is now updated with the latest information on our new release wines, awards (we love those!!) and winemaking techniques.

Go to our website [www.robertstein.com.au](http://www.robertstein.com.au) sign up for our email news and receive *free delivery on your December orders*. Have a relaxing festive season – with a glass of Robert Stein in your hand!

## We don't want to lose you!

We don't want to lose you as we change over from printed newsletters to email ones so we are offering you a special incentive to register for our e-news.

Go to [www.robertstein.com.au](http://www.robertstein.com.au) and register for our e-news using the coupon code RSW112009. You will receive 10% off any straight or mixed dozens for the month of December **AND** receive free delivery to Eastern states.

Now, that is a nice Christmas present!

## Riesling Reigns Supreme

Robert Stein 2009 Riesling has had a dream run over the past 12 months with success on the awards circuit and at the cellar door. Planted in 1976 into hard quartz soils our Riesling grapes are nurtured to produce a wine that is youthful with a classical structure, lime juice flavours and a crisp, racy acidity. Our 1.2 hA of Riesling grapes are hand selected (only the best bunches are chosen) and hand-picked right at the start of vintage. Here's how James Halliday described it recently:

*"A beautifully aromatic wine, with citrus blossom aromas and delicate yet intense lime fruit flavours, the balance between fruit, a touch of residual sugar and acidity perfect. Yet another wine reminiscent of German Kabinett Rieslings. 95 points, drink to 2017."*

And James Halliday is not the only one who thinks it is a fabulous drop.

Our 2009 Riesling won:

**Trophy and Gold** - 2009 WineWise Small Vigneron Award

**Trophy and Gold** - 2009 Cowra Wine Show - Best Riesling

**Silver** - 2009 Mudgee Wine Show

**Bronze** - 2009 Canberra International Riesling Challenge

**Bronze** - 2009 Royal Melbourne Wine Show

**Bronze** - 2009 International Wine & Spirit Competition, London

**Best of Style** - WineState 2009/2010

This string of awards is even more pleasing as it is the first year that Jacob Stein has returned as winemaker at Robert Stein Winery. See the article overleaf for more information on Jacob.

The 2009 Riesling has been selling well, and stocks are limited – so grab your case today for a perfect Summer celebration.





## Keeping it in the Family

January 2009 had an exciting start with the addition of the third generation to the Robert Stein Winery. Robert 'Bob' Stein's grandson, Jacob, returned to Mudgee to become the family winemaker.

Jacob completed his Viticulture and Winemaking Degree in 2005, and has been a travelling winemaker for the past 4 years. Jacob has had diverse experience since 2005 – following the grape harvest from Southern Hemisphere (Pyrenees, Victoria and Margaret River, Western Australia) to the Northern Hemisphere locations of Canada, Italy, and Germany – in the Rheingau and Rheinhessen regions – also making exceptional Rieslings.

## Christmas Special

Keep it for yourself or, if you really have to, share it with your Christmas guests!

**2007 Cabernet Rosé**  
**\$90.00/case**

**Delivered to Eastern States**

**TASTING NOTES:** Still quite youthful and fresh but a serious rosé that is deep crimson red in colour with blackcurrant and herbaceous characters on the nose. The palate is medium sweet with the full spectrum of Cabernet characters while still remaining light bodied and perfect for summer drinking.



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## AWARDS

The Wine Award Gods have smiled on Robert Stein Winery over the past 12 months. Not only have we collected a swag of trophies and medals with our 2009 Riesling but we have had other notable wins:

- WineState Magazine 2009/2010 – Robert Stein Harvest Gold Botrytis Semillon: 4 stars & highest points in NSW.
- Mudgee Wine Show 2009 – **FOUR TROPHIES:** Best White Wine, Most Outstanding Wine; Champion Wine of Show, and Most Successful Exhibitor.
- *Australian Wine Companion* - 4.5 stars  
This rating was based on excellence in 2009 over our wide range of wines.

## WE ARE THERE IN SPIRIT

James Halliday's *Australian Wine Companion* is the wine lover's bible. Unfortunately we have been mistakenly omitted from the 2010 printed edition. Maybe it was late at night and the editor had been sampling a little too much of our 2005 Reserve Vintage Port!! You can find us on the Wine Companion website though – [www.winecompanion.com.au](http://www.winecompanion.com.au).

## NEW RELEASE WINES

Hot off the press (excuse the pun):

**2007 Cabernet Sauvignon** - A wine with distinct regional and varietal character showing cassis and savoury bottle developed characters on the nose. The palate is finely textured with sweet fruit on the mid palate and grainy tannins to finish.

**2009 Harvest Gold Botrytis Semillon** (to be released in January 2010)

## ON YA BIKE

The '**Robert Stein Collection**' label will be roaring onto our website shortly to celebrate Bob's 16 magnificent vintage motorbikes. The range will retail at \$15 a single bottle and \$12.50 per bottle for dozen purchases. Two-packs are also available. **Contact us now if you would like a selection sent in time for Christmas presents.**

**Don't forget to look us up on facebook and become a fan of Robert Stein Winery to get the latest updates, info and photos.**

## FOOTCRUSH FEAST SATURDAY 13 MARCH



A highlight of the Robert Stein Winery calendar is the annual **Footcrush Feast**. Our fun feast is for finding out what it takes to run a winery including getting a bit of grape juice between the toes! After a vineyard walk and winery tour, the hands-on activities start with traditional hand-plunging and of course the footcrushing. After all the hard work (and laughter) dies down, enjoy a relaxing dinner on our waterfront deck watching the sun set over Mudgee. The Feast this year will include the launch of Stein Family Farm Produce – our exciting new food venture. Book now as tickets are selling fast for this truly unique Mudgee experience.

## Around the Corner

For a full range of our stockists go to [www.robertstein.com.au/pages/Stockists](http://www.robertstein.com.au/pages/Stockists) Here are some of our newest:

**Le Kiosk Restaurant** 1 Marine Parade, Manly – Ph 02 9977 4122

**Mowbray Cellars** 703 Mowbray Road, Lane Cove – Ph 02 9420 8182

**Lapstone Hotel** 15 Great Western Hwy, Blaxland – Ph 02 4739 1266

**Unity Hall Cellars** 292 Darling St, Balmain – Ph 02 9810 1331

