ROBERT STEIN
MUDGEE SINCE 1976



Robert Stein

2018
Reserve Cabernet Sauvignon

APPEARANCE

Deep garnet red colour.

PALATE

Exhibits classic Cabernet characters, rich and complex with flavours of mint, spice and black cherry. The large portion of new oak supports the firm tannins, spicy coffee and cedar notes.

VINIFICATION

The fruit was handpicked and 10% left as whole bunches, the remainder crushed and destemmed. The fruit was then allowed 3 days cold soaking before 14 days fermentation on skins in small traditional open fermenters with gentle hand plunging at regular intervals. Maturation was for 18 months in French hogsheads (30% new).

CELLARING

This reserve Cabernet has great life ahead, maybe even 15 years, and we reommend decanting before serving.

FOOD MATCH

A good beef dish, something like ash crusted beef or a classic Beef Wellington.

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red white