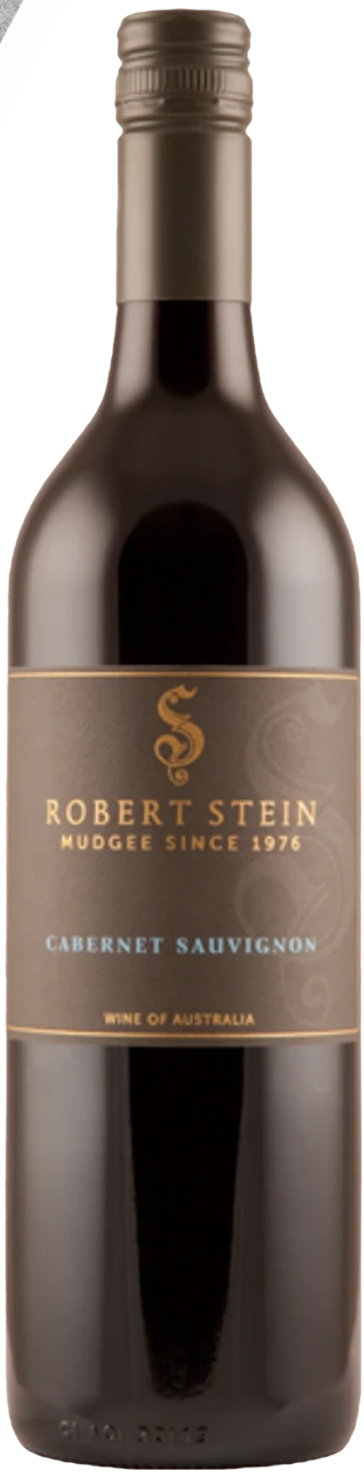
ROBERT STEIN
MUDGEE SINCE 1976



Robert Stein

2021
Cabernet Sauvignon

PALATE

Displays dark berry with hints of dark chocolate, and supple tannins leading to a great length of flavour.

VINIFICATION

Fermented on skins for 10 days to help highlight the great regional and varietal characters. The wine was then matured in new and seasoned oak, mostly French hogsheads & barriques, for 16 months.

VINTAGE

Perfect growing season produced excellent fruit across all varieties. Lovely winter rain fall produced excellent canopy and fruit ratio, ensuring that the Cabernet Sauvignon and other varieties ripened well. Summer was warm, and fairly dry, producing fruit in excellent condition.

FOOD MATCH

This Cabernet will make a great match to any rich braised beef dish, a prime cut of steak – Wagyu if you can get it – or a winter comfort meal of lamb shanks with a side of creamy mashed potato.

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