ROBERT STEIN
MUDGEE SINCE 1976



Robert Stein

2021
Third Generation Chardonnay

PALATE

Notes of citrus, orange pith and grapefruit, with subtle oak influence and a crisp finish. The youth of this wine contributes to its brightness and freshness.

VINIFICATION

Fruit taken from organically certified fruit from the Cowra Region was barrel fermented in older French oak hogsheads, with a variety of wild and cultured yeasts. A small amount of lees contact, with very minimal Malolactic fermentation kept the wine fresh & driven.

MATURATION

Matured for 6 months in oak before being bottled.

TECHNICAL ANALYSIS

pH: 3.29
Acidity: 6 g/L

FOOD MATCH

This is a wine well suited to any chicken dish, roasted or barbequed. In winter it will complement those rich, creamy pasta and soup dishes.

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red white