ROBERT STEIN
MUDGEE SINCE 1976

Robert Stein

2022
Reserve Chardonnay



PALATE

A classic style of Chardonnay with citrus and stone fruit notes, leading to a complex and creamy palate, with nice acidity and length to finish.

VINIFICATION

Picked by hand, whole bunch pressed straight in to barrel (50% new, 50% older French oak hogsheads) and allowed to wild ferment. Added complexity was gained through partial malolactic fermentation (20%) & some early bâttonage. Matured in oak for 11 months.

TECHNICAL ANALYSIS

pH: 3.29
Acidity: 5.9 g/L

FOOD MATCHING

This rich chardonnay will sit well with any chicken, a creamy pasta or creamy winter soup dish.

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