ROBERT STEIN
MUDGEE SINCE 1976



robert stein

2023
farm series merlot

PALATE

Forest fruit and plum characters, dark chocolate flavours in the mouth, with a supple medium weight tannin finish.

VINIFICATION

This wine was made with fruit from the Robert Stein vineyard and other vineyards throughout the Mudgee Region. It was fermented on skins for 5 days to help highlight the great regional and varietal characters and then matured for 9 months in older hogsheads & puncheons to ensure a well-integrated oak influence.

VINTAGE

The growing season started with excellent winter rains allowing us to concentrate on building soil and vine health. The rain continued throughout Spring during the growing season so we had to be very vigilant in the vineyards to produce excellent fruit. Summer rainfall and storms led to a tricky harvest, however our elevation and vineyard slope allowed the heavy rain events to drain out of the vineyard, and our cover crop soaked up the excess water. It was a long harvest period, with just enough sun and warmth to ripen all varieties nicely and we have great concentration and balance in all our wines this year.

FOOD MATCHING

This Merlot is a great match to a number of food styles and can be paired with everything from a simple pizza or pasta dish through to a lovely roast beef dinner. It works amazing well with most types of 'comfort food'.

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