ROBERT STEIN
MUDGEE SINCE 1976

2020 Farm Series Riesling



Region: Mudgee, NSW

Variety: Riesling

Overview: The Farm Series range is our entry level range offering great value for money. The Farm Series label caricatures were created by local Mudgee artist, Sam Paine, and reflect the animals we have on the farm here in Mudgee.

Tasting Notes: Classic citrus and lime aromas come through with this Riesling. The crisp, fresh finish from the natural acidity is perfectly balanced out by just a touch of sweetness.

Vintage Conditions: A much drier than average growing season produced lower crop levels than normal, but it also helped with producing excellent ripening conditions across all varieties. Fortunately, we had plenty of underground water to keep the vines happy and healthy and we focused on soil health to ensure we had good fruit. The bushfires and subsequent smoke that lingered through NSW was a concern but luckily, we were hardly affected because of our location being nearly 100kms from the bushfires, as well as the most northerly vineyard in Mudgee.

Analysis: Alc/Vol: 11%, TA: 6.1g/L, Sugar: 7.5g/L, pH: 3.15

Winemaking: The fruit for this Riesling was selected from younger blocks in the Mudgee Region. Winemaking was simple, with normal crushing and pressing extraction to gain maximum expression and fruit characters. Ferment was long and cool in stainless steel.

Food pairing: This style of Riesling is so well suited to a variety of foods, but we particularly love it with creamy cheeses, especially as an aperitif.