ROBERT STEIN
MUDGEE SINCE 1976

2022 Farm Series Riesling



Region: A Central Ranges Riesling, with fruit sourced from Orange & Mudgee.

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 high natural acidity is perfectly balanced out by some residual sugar to create a fruity, easy drinking Riesling.

Vintage Conditions: There was a late start to harvest in 2022 with early whites being harvested the later part of February and into early March. Luckily, we then had four weeks of relatively drier weather, allowing us to concentrate on ripening. The cool, slow ripening conditions ensured natural acids were retained, with lower-than-normal Baume but flavours were able to develop gradually, meaning whites like Riesling are particularly exciting this vintage. The highlights of this vintage in Mudgee look to be early white varieties and Cabernet Sauvignon. Rose' is also excellent and it seems our Riesling could be the overall star.

Analysis: Alc/Vol: 11%, TA: 7.9g/L, RS: 17g/L, pH: 2.94

Winemaking: The fruit for this Riesling was selected from younger blocks in the Mudgee Region combined with fruit from Orange. 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; it goes perfectly with a fresh, spicy Thai curry, but we also love it with a cheeseboard, particularly creamy cheese.