ROBERT STEIN
MUDGEE SINCE 1976

2022 Half-Dry Riesling

Region: Orange, NSW

Variety: 100% Riesling



Overview: The Premium range is produced from the premium grade fruit grown on the property as well as selected Mudgee vineyards. The whole range offers exceptional quality and value.

Tasting Notes: This wine has some great potential for many reasons. It was very citrus driven and fragrant during ferment and has finished up very nicely. The residual sugar in this vintage, gives luxurious weight to the wine and ensures it stays within the half-dry category. Once again showing those great lemon/lime citrus characters, with a nice bouquet of fruit which is balanced out nicely by the crisp, clean acidity.

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: 11.0%, pH: 3.19, TA: 6.6g/L, RS: 15g/L

Winemaking: This Single Vineyard Half-Dry Riesling was harvested in the early morning from the Angullong Vineyard at Millthorpe near Orange NSW. Fermentation was cool & slow, with the ferment being stopped at 15 grams residual sugar. The wine was left in tank on lees for a further 4 months, stirring occasionally for further palate texture.

Food pairing: Food: The balance of sugar and acid makes this wine very versatile. We love it with char grilled octopus and a chilli dressing, or anything a little spicy.