ROBERT STEIN
MUDGEE SINCE 1976

2022 Dry Riesling

Region: Mudgee, 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: Another vintage that has big shoes to fill on the back of the numerous gold medals and trophies that are now synonymous with Robert Stein Riesling. The 2022 has many similar characteristics to previous vintages and shows Riesling can still perform exceptionally well in cooler years. A classic dry Riesling, with all the mouth puckering lime and fruit characters you would expect, leading to a crisp finish with incredible length. This wine will age beautifully, (if you can wait, that is)!

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%, pH: 2.98, TA: 6.8g/L, RS: 2.4g/L

Winemaking: This Riesling was made from fruit selected mostly from our own 1976 Stein vineyard and from numerous other high elevation Mudgee sites. The fruit was handpicked and whole bunch pressed, then fermented cool in a stainless-steel tank using an inoculated yeast. A small amount of lees contact offers complexity and nuanced texture.

Food pairing: This style of Riesling is well suited to shellfish and seafood, especially fresh rock oysters. A brilliant aperitif wine.