



JOSEF CHROMY
TASMANIA



2011 Josef Chromy SGR DELIKāT Riesling



Colour:	Pale straw
Aroma:	White rose petal, jasmine blossom and lime pith characters with delicate mineral and fennel notes.
Palate:	A complex, subtle palate with a backbone of crisp natural acid exhibiting delicate floral and mineral salt flavours. The beautiful balance between sugar and acid results in a lingering and refreshing finish.
Grapes:	100% Riesling sourced from our estate vineyard at Relbia in northern Tasmania.
Winemaking:	Germanic in style - SGR (Seventy Grams Residual). Picked 3 weeks prior to Estate Riesling to ensure high natural acidity. Pressing commences as soon as the grapes arrive and the juice is transferred to stainless steel tanks. Fermented at cool temperatures and stopped with high residual sugar to balance the acidity and give a low alcohol.
Closure:	Screwcap
Cellaring:	Due to the naturally high acid levels in our Rieslings, they have extended cellaring potential. Whilst pleasant drinking now with further cellaring this wine will develop a richer palate and honeyed toasty flavours. Cellaring – Now to 2018+
Technical Details :	Alc. 7.5% TA 9.4 g/l pH 2.79 Residual Sugar 72g/l