

# 2019 Josef Chromy Botrytis

<b>Colour</b>	Bright golden yellow
<b>Aroma</b>	Lifted delicate floral, orange blossom, honeysuckle and spiced citrus peel.
<b>Palate</b>	Orange marmalade with hints of ripe apricot that leads to a rich long palate balanced by refreshing natural acidity.
<b>Grapes</b>	100% Riesling from our estate at Relbia, Northern Tasmania
<b>Winemaking</b>	The botrytis infection is carefully monitored and the Riesling grapes are hand-picked when the balance between delicate floral and citrus characters and the richer marmalade flavours of Botrytis is optimum. Gentle pressing commences as soon as the grapes arrive at the winery, typically taking 48hrs, and the juice is transferred to stainless steel tanks. Racked from solids after 2 days, it is then fermented at cool temperatures with a neutral yeast to showcase varietal characters. Fermentation is stopped at a low alcohol level, resulting in an integrated wine that retains fresh Riesling characters. Bottled under screwcap, to enable the wine to be enjoyed at its optimum.
<b>Cellaring</b>	Due to our naturally high acid levels in our Rieslings, they have great cellaring potential. Whilst pleasant drinking now, with further cellaring this wine will develop a richer palate and honeyed toasty flavours. Cellaring – Now to 2033.
<b>Serving</b>	Due to its crisp freshness, this wine matches with both light and rich deserts, from sorbets through to chocolate cake, and full bodied cheese
<b>Technical</b>	Alc 9.5%, pH 3.2, TA 7.8 g/L

