



JOSEF CHROMY  
TASMANIA

# 2020 Josef Chromy DELIKAT SGR Riesling

<b>Colour</b>	Pale straw with green highlights
<b>Aroma</b>	Very aromatic. Fresh and lifted cumquat blossom and honeysuckle. Varietal kaffir lime leaf, peeled mandarin, honeydew melon and pome fruit. A touch of nettle and an undercurrent of wet river stone.
<b>Palate</b>	<p>The palate is dynamic and builds in weight and texture whilst remaining ethereally light-footed and lacy. There is an initial lemon sorbet note that evolves into lemon meringue, biscuit and toasted rice. Retained spritz keeps the palate fresh and fun. The mid-palate has an abundance of ripe pear, white strawberry and lychee sherbet. Texture is evident as a shortbread creaminess.</p> <p>Palate will mature into ripe kiwi fruit, Piel de Sapo melon, and gingery honeycomb to complement the fine-boned racy acidity.</p>
<b>Grapes</b>	100% Riesling grown on our estate in Northern Tasmania
<b>Winemaking</b>	<p>Harvested from our premium Riesling block and gently pressed with the finest juice retained. The juice was allowed to clarify, and the clean, fresh juice was fermented cool (14-15°C) in tank with a selected yeast strain.</p> <p>Post-ferment, the wine was left on fine lees for one month, before racking and stabilising. Filtered and bottled within 6 months of fermenting to retain aromatics and freshness.</p>
<b>Cellaring</b>	Cellared in controlled conditions for 6 years. Drinking well on release.
<b>Serving</b>	Perfect with white fish or an aromatic Thai green curry.
<b>Technical</b>	Alc 8%, pH 2.75, TA 10.89g/L, RS 56g/L