



JOSEF CHROMY
TASMANIA



2011 Josef Chromy 'OV' Riesling



- Colour:** Pale yellow with a green tinge
- Aroma:** Classic cool climate nose – intense lime and citrus characters with delicate mineral notes.
- Palate:** Lifted lime and lemon aromas are apparent in the crisp, mid weight palate of this classic cool climate Riesling
- Grapes:** 100% Riesling sourced from our estate vineyard at Relbia in northern Tasmania.
- Winemaking:** Czech Wine Maker Ondrej Veselý graced our presence and assisted us for the 2011 Vintage. In honour of Joe's heritage, Ondrej applied the Czech influence to this noble grape variety for this limited release.
- The Riesling was hand picked and transported to the winery for crushing and destemming. The must was pumped through the heat exchanger and brought down to 2 degrees where it was left on skins in the press for 2 hours. Pressed and racked to tank to ferment at cool temperatures with a neutral yeast to showcase varietal characters, approximately 15% of the hard pressings completed fermentation in old oak to extract more texture and mouthfeel. Screwcapped to enable the wine to be enjoyed at it's optimum.
- Cellaring:** Due to our naturally high acid levels Rieslings have excellent cellaring potential and will develop a richer palate and honeyed toasty flavours. Cellaring – Now to 2018
- Serving Suggestions:** Fresh seafood, especially oysters and scallops.

Technical Details Alc. 11.1% TA 8.16 g/l pH 3.04 Residual Sugar 12 g/L