



JOSEF CHROMY
TASMANIA



2010 Josef Chromy Riesling



- Colour:** Pale yellow with a green tinge
- Aroma:** Classic cool climate nose – intense lime and citrus characters with delicate mineral notes.
- Palate:** The palate exhibits fresh lime and citrus with crisp mineral characters that gives the wine elegance with persistence, length and structure aided by the natural cool climate acidity.
- Grapes:** 100% Riesling sourced from our estate vineyard at Relbia in northern Tasmania.
- Winemaking:** Our Riesling is all hand picked and transported to the winery as quickly as possible. Pressing commences as soon as the grapes arrive 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. Screwcapped to enable the wine to be enjoyed at it's optimum.
- Cellaring:** Due to our naturally high acid levels in our Rieslings, they have cellaring potential. Whilst pleasant drinking now with further cellaring this wine will develop a richer palate and honeyed toasty flavours. Cellaring – Now to 2018
- Serving Suggestions:** Fresh seafood, especially oysters and scallops.
- Technical Details** Alc. 12.5% TA 7.8 g/l pH 2.95 Residual Sugar Dry