

James Halliday Australian Wine Companion



2011 JOSEF CHROMY BOTRYTIS RIESLING

Colour

Deep golden yellow

Aroma

Delicate floral and citrus with the rich orange peel characters of Botrytis.

Palate

A long crisp palate of sweet honey, preserved lemon through to ripe orange citrus flavours. Varietal Riesling characters are still apparent and meld with Botrytis flavours to create a crisp style of desert wine with a lingering taste and refreshing finish.

Grapes

100% Botrytis effected Riesling sourced from our estate vineyard at Relbia in northern Tasmania.

Winemaking

The Botrytis infection is carefully monitored and the grapes are picked when the balance between delicate floral and citrus characters and the richer marmalade flavours of Botrytis is optimum. The grapes are pressed gently and the resulting juice is then fermented in stainless steel tank at low temperatures to retain varietal character.

Fermentation is stopped at a low alcohol level to give an integrated wine that retains fresh Riesling characters.

Cellaring

While drinking well now, this wine will benefit from further cellaring and develop richer palate weight and more honeyed characters.

Serving Suggestions

Due to it's crisp freshness matches with both light and rich deserts from Sorbets through to Chocolate cake

Technical Details

Alc. 9.8% -TA 7.6 g/l - pH 3.09 - Residual Sugar 150g/L

James Halliday 2014 Wine Companion 94/100

"Bright golden-green: unashamedly sweet and no less complex, with lime, marmalade and butterscotch flavours; likely near the peak of its development."

Winsdor Dobbin, The Examiner 2012

"... This is a delightful sticky wine made from fruit grown on Chromy's Relbia vineyard with fresh flower blossom and citrus aromas leading to a palate with honeyed orange marmalade flavours. The light and low alcohol wines finishes crisply with some bright and breezt acid."



www.josefchromy.com.au

370 Relbia Road, Relbia, Tasmania **T** 03 6335 8700 **E** wine@josefchromy.com.au