



## JOSEF CHROMY T A S M A N I A

James Halliday  
Australian Wine  
Companion



Josef Chromy Wines

Rated by James Halliday in Wine Companion 2014 edition

### 2013 JOSEF CHROMY RIESLING

#### Colour

Pale straw with light green hues.

#### Aroma

Intense citrus notes, with underlying dried herb and honeysuckle characters.

#### Palate

Freshly cut lime combines with delicate mineral characteristics, to give the wine a distinctively Tasmanian flavour profile. The natural cool climate acidity creates structure and length.

#### Grapes

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

#### Winemaking

Our Riesling is 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. Bottled under screwcap, to enable the wine to be enjoyed at its optimum.

#### Cellaring

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 2025

#### Serving Suggestions

Fresh seafood, especially oysters and scallops.

#### Technical Details

Alc. 12.5%      TA 7.3g/l      pH 2.92  
Residual Sugar 4g/l



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