



## 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 SGR DELIKÄT RIESLING

#### Colour

Pale Straw

#### Aroma

Intense flint overlies delicate aromas of jasmine blossom, lime pith and lemon sherbet.

#### Palate

Acute flavours of juicy lime and granny smith apples are complemented by the fine acid profile and natural grape sugars, creating a wine of elegance and balance.

#### Grapes

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

#### Winemaking

SGR (Sixty Grams Residual) Made in a Germanic style, the grapes are hand picked to retain high natural acidity and ensure minimal oxidation. Pressing commences immediately, and the juice is transferred to stainless steel tanks. The fermentation is conducted at cool temperatures, and stopped when the balance between the natural sugars and acid is optimal.

#### Cellaring

Due to the naturally high acid levels in our Rieslings, they have extended cellaring potential. Whilst pleasant drinking now with further cellaring this wine will develop a richer palate and honeyed toasty flavours. Cellaring – Now to 2020+

#### Serving Suggestions

Cajun cuisine, roasted pork, duck or goose, seafood.

#### Technical Details

Alc 7.5% TA 9.3g/L pH 3.05  
Residual Sugar 60g/L

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