



JOSEF CHROMY  
T A S M A N I A

## 2014 JOSEF CHROMY BOTRYTIS RIESLING



### Colour

Bright golden yellow.

### Aroma

Restrained apricot and preserved orange with sweet honey notes.

### 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.

### 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 to 2022.

### Serving Suggestions

Creamy blue cheese

### Technical Details

Alc. 9.6% TA 767 g/l pH 3.62  
Residual Sugar 120g/L

[www.josefchromy.com.au](http://www.josefchromy.com.au)

370 Relbia Road, Relbia, Tasmania

T 03 6335 8700 E [wine@josefchromy.com.au](mailto:wine@josefchromy.com.au)