



JOSEF CHROMY
T A S M A N I A

2014 JOSEF CHROMY RIESLING



Colour

Pale straw with light green hues

Aroma

Floral aromatics of honeysuckle and orange blossom combine with cut lime, dried herbs and complex spice.

Palate

Juicy lime and lemon curd characters overlay hints of cinnamon and clove. The long, crisp and focused citrus palate is balanced by the natural cool climate acidity, creating a wine of length and structure.

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 2022.

Serving Suggestions

Fresh seafood, especially oysters and scallops.

Technical Details

pH 3.02 TA 10.54g/L Alc. 12.5%

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