



JOSEF CHROMY
TASMANIA

2015 JOSEF CHROMY BOTRYTIS



Colour

Bright golden yellow.

Aroma

Fresh flower blossom, honeysuckle and rich orange peel.

Palate

Preserved lime and honeyed orange marmalade provide intense citrus flavours. The natural cool climate acidity creates structure and length.

Grapes

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

Winemaking

The botrytis infection is carefully monitored and the Riesling grapes are hand-picked when the balance between delicate floral and citrus characters and the richer marmalade flavours of Botrytis is optimum. Gentle pressing commences as soon as the grapes arrive at the winery, typically taking 48hrs, 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. Fermentation is stopped at a low alcohol level, resulting in an integrated wine that retains fresh

Riesling 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

Due to its crisp freshness, this wine matches with both light and rich deserts, from sorbets through to chocolate cake, and full bodied cheese.

Technical Details

pH 3.92 TA 9.65g/L Alc. 10%
Residual Sugar: 170 g/L

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