



JOSEF CHROMY
TASMANIA

2015 JOSEF CHROMY SGR DELIKĀT RIESLING



Colour

Pale Straw

Aroma

Delicate aromas of jasmine blossom, lime pith and lemon sherbet overlay freshly cut granny smith apples.

Palate

The palate displays intense juicy lime and lemon sorbet, complemented by a fine acid profile and natural grape sugars, creating a wine of elegance, balance and delicacy.

Grapes

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

Winemaking

SGR (Sixty Grams Residual, depending on vintage). 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. Fermentation is conducted at cool temperatures, and stopped when the balance between 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 2022+

Serving Suggestions

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

Technical Details

Alc 7% TA 11.5g/L pH 2.75
Residual Sugar 70g/L

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