



JOSEF CHROMY
TASMANIA

2016 JOSEF CHROMY SGR DELIKĀT RIESLING

Colour

Pale Straw

Aroma

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

Palate

The palate displays intense juicy lime and lemon sorbet, which are complemented by the fine acid profile and the 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) 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 2026+

Serving Suggestions

Cajun cuisine, spicy pork or duck, foie gras, seafood.

Technical Details

Alc 7.5% TA 11.4g/L pH 2.78
Residual Sugar 59.3g/L



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