



JOSEF CHROMY
TASMANIA

2017 JOSEF CHROMY RIESLING

Colour

Pale straw with light green hues.

Aroma

Lifted talc and fresh, juicy lime with hints of subtle white fruits and elderflower.

Palate

Juicy lime and zesty lemon combine with slaty mineral characters. The long, crisp citrus palate is balanced by gentle chalky texture and 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, with only the free-run juice retained. 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 2027.

Serving Suggestions

Fresh seafood, especially oysters and scallops.

Technical Details

pH 2.83 TA 8.0g/L Alc. 11.7%
Residual Sugar: Dry (6g/L)

RRP: \$28.00

TROPHY - 2019 Tasmanian Wine Show



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