



JOSEF CHROMY
TASMANIA



2017 JOSEF CHROMY SGR DELIKÄT RIESLING

Colour

Pale Straw.

Aroma

Delicate aromas of honey blossom, lime and lemon sherbet overlay with crisp fresh juicy Golden Delicious apple.

Palate

The palate displays intense juicy lime and lemon sorbet, underpinned by a 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 2027+

Serving Suggestions

Spicy Thai curries, seafood.

Technical Details

Alc 6.5% TA 9.9g/L pH 2.92
Residual Sugar 58g/L

RRP: \$28.00

GOLD - 2019 Tasmanian Wine Show

SILVER - 2018 Australian Cool Climate Wine Show

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