



JOSEF CHROMY
TASMANIA

2018 JOSEF CHROMY RIESLING

Colour

Pale straw with light green.

Aroma

Lifted traces of talc powder and
jasmine.

Palate

Full rich palate with fine chalky tannins
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
long detailed palate.

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	TA g/L	Alc. %	Residual Sugar:
Dry (g/L)			

RRP: \$28.00



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