



JOSEF CHROMY
TASMANIA



2019 JOSEF CHROMY SGR DELIKĀT RIESLING

Colour

Pale Straw with hints of green.

Aroma

Aromas of Talc and jasmine with hints of crisp juicy granny smith apple and citrus blossom.

Palate

The palate displays intense juicy lime, underpinned by a fine acid profile and the natural grape sugars, creating a wine of lightness 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 %	TA g/L	pH	Residual Sugar g/L
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RRP: \$28.00

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