



JOSEF CHROMY  
T A S M A N I A

## 2008 Josef Chromy SGR DELIKāT Riesling



**Colour:** Pale yellow with a green tinge

**Aroma:** Floral and lime characters with delicate mineral notes.

**Palate:** Germanic in style - SGR (Sixty Grams Residual) it is delicate and a beautiful balance between sugar and acid. Floral, sweet citrus notes with with a lingering taste and refreshing finish.

**Grapes:** 100% Riesling sourced from our estate vineyard at Relbia in northern Tasmania.

**Winemaking:** Hand picked 3 weeks prior to Estate Riesling to ensure high natural acidity. Pressing commences as soon as the grapes arrive and the juice is transferred to stainless steel tanks. Fermented at cool temperatures and stopped with high residual sugar to balance. and low alcohol.

**Packaging:** 12 x 750ml **Closure:** Screwcap

**Cellaring:** Due to our naturally high acid levels in our Rieslings, they have cellaring potential. Whilst pleasant drinking now with further cellaring this wine will develop a richer palate and honeyed toasty flavours. Cellaring – Now to 2015+

**Technical Details** Alc. 8.5% TA 9.4 g/l pH 3.1 Residual Sugar 60g/l

**Notes:**