



JOSEF CHROMY
TASMANIA



2017 JOSEF CHROMY BOTRYTIS

Colour

Bright golden yellow.

Aroma

Lifted delicate floral, orange blossom, honeysuckle and spiced citrus peel.

Palate

Spiced lemon, sweet blood orange and preserved peach flavours meld seamlessly with classic Riesling talc and subtle Botrytis characters and natural cool climate acidity to create a wine of complexity, structure and length.

Grapes

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

Winemaking

The botrytis infection is carefully monitored and the Riesling grapes are hand-picked when the balance between delicate floral and citrus characters and the richer marmalade flavours of Botrytis is optimum. Gentle pressing commences as soon as the grapes arrive at the winery, typically taking 48hrs, and the juice is transferred to stainless steel tanks. Racked from solids after 2 days, it is then fermented at cool temperatures

with a neutral yeast to showcase varietal characters. Fermentation is stopped at a low alcohol level, resulting in an integrated wine that retains fresh Riesling 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 2032

Serving Suggestions

Due to its crisp freshness, this wine matches with both light and rich deserts, from sorbets through to chocolate cake, and full bodied cheese.

Technical Details

pH 3.13 TA 8g/L Alc. 10%
Residual Sugar: 125 g/L

RRP: \$28.00

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