



## JOSEF CHROMY TASMANIA

### VINTAGE CONDITIONS

Good winter and spring rainfall allowed the vines an early and strong bud-burst when the season began. Warm (for Tasmania) mild conditions produced moderate crops that ripened early and displayed richness and intensity of flavour with beautifully balanced power and natural acidity for age-ability and length.

Undoubtedly one of the finest vintages of recent years.

## 2012 JOSEF CHROMY ZDAR RIESLING



#### Colour

Pale straw with distinct green hues.

#### Aroma

Ripe peach, kaffir lime and subtle biscuity aged characters.

#### Palate

Fleshy lime and light mandarin flavours with juicy mid palate and a long tangy finish.

#### Grapes

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

#### Winemaking

Our Riesling is all 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. Racked from solids after 2 days, it is then fermented at cool temperatures with a neutral yeast to showcase varietal characters. Screwcapped to enable the wine to be enjoyed at it's optimum.

#### Cellaring

Our Rieslings have great cellaring potential due to their naturally high acidity. This Riesling is ready to enjoy now however will develop a richer flavours with time. Cellaring – Now to 2022.

#### Serving Suggestions

Crispy skin fish dishes or Greek style lamb cutlets.

#### Technical Details

12.5% Alc / Vol TA 10.5 g/l pH 2.95

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