



JOSEF CHROMY
T A S M A N I A

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 CHARDONNAY

Colour

Pale Golden Yellow

Aroma

Ripe honeydew and hints of lemon barley combined with subtle toast and creamy vanilla from barrel stirring.

Palate

A richly textured wine with flavours of ripe white peach, vanilla and toasted chestnut with seamlessly integrated French oak. A creamy, rounded palate with depth and complexity balanced with fresh crisp natural acid and a lingering finish.

Grapes

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

Winemaking

Hand picked Chardonnay is pressed and the juice is then placed directly into barrels with no settling or fining. The oak is all French barriques and approximately one third are new with the remainder 1

and 2 years old. Fermentation is carried out in the barrels which are stirred weekly to give texture, palate weight and complexity. The wine spends 12 months in oak and is aged at least 12 months in bottle and 3 years before release. We choose screw cap closure to ensure the wine will be enjoyed at its optimum.

Cellaring

This Chardonnay is ready to enjoy now but the structure and natural cool climate acidity should enable confident cellaring until at least 2022.

Serving Suggestions

Full flavoured seafood and rich poultry dishes.

Technical Details

13% Alc / Vol TA 9.2 g/l pH 3.16

James Halliday
Australian Wine
Companion ★★★★★
Josef Chromy Wines

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