



2015 Josef Chromy Cellar Release Chardonnay

Colour	Medium yellow-gold
Aroma	Lifted lemon zest, ground ginger, pistachio and ripe nashi pear
Palate	Fresh stonefruit, baked celeriac and vanilla bean supported by hints of star anise, brioche and custard apple. A clean finish driven by oyster-shell minerality.
Grapes	100% Chardonnay from Tamar Valley, Northern Tasmania
Winemaking	Hand-picked when cold and whole-bunch pressed. The juice is settled overnight and barrelled in French oak barriques. Portions set to wild and inoculated yeast strains. 25% underwent malolactic fermentation. Judicious stirring during elevage to keep lees fresh and build palate weight. Aged in barrel for 10 months. 3 barrels made.
Cellaring	Cellared in controlled conditions for 6 years. Drinking well on release.
Serving	Perfect to savour on it's own, or pair with lemon roast chicken
Technical	Alc 14.03%, pH 3.16, TA 9g/L, RS 1.46g/L

