



JOSEF CHROMY
TASMANIA

2019 Josef Chromy Pinot Noir



Colour

Dark red hue with hints of garnet.

Aroma

Ripe, red berry fruits and subtle spice.

Palate

Full palate with vibrant cherry and raspberry flavours and silky, fine grain tannins. White pepper, savoury cinnamon spice and subtle oak are balanced by refreshing acidity leading to a long finish.

Grapes

100% Tasmanian Pinot Noir sourced from our Estate Vineyard at Relbia, northern Tasmania. Clones include 777, 114, 115, MV6 and G5V15.

Winemaking

Hand-picked Pinot Noir placed in small batch open top fermenters. The 2019 vintage was fermented as 12 separate fractions, with 30% of the 2019 fruit coming from a single block. Some fruit was destemmed, with the whole-bunch portion in each fraction ranging from 0-100%. The final blend represents approximately 25% whole bunches. An initial cold soak is used to extract colour and water-soluble components. The ferments were allowed to warm and then most were inoculated, with some wild inclusion. Regular r montage (pump-over) and pig age (plunging) is used before the wine is pressed to tanks, racked and placed in French oak barriques when settled. The wine undergoes malolactic fermentation and is matured in oak for 8 months prior to bottling.

Cellaring

Whilst approachable now, the richness of fruit and fine tannins will reward careful cellaring with a complex, spicy wine. Optimum cellaring now to 2025.

Serving Suggestions

Peking duck pancakes, sushi, grilled red meats

Technical Details

pH 3.45 Alc. 13.8 % TA 6.29g/L