

2020 Josef Chromy Fumé Blanc

Colour	Pale straw
Aroma	Herbaceous and nutty on the nose, with hints of green gooseberry.
Palate	An interesting palate showing rockmelon and textural grapefruit pithiness alongside greener tropical fruit typical of the estate Sauvignon Blanc. and Oak tannin adds a crème brulee creaminess. A refreshing palate cleanser with lingering acidity.
Grapes	100% Tasmanian Sauvignon Blanc sourced from our Estate Vineyard at Relbia, northern Tasmania. 1.14ha block planted in 2007.
Winemaking	Fruit was picked relatively early in the season, destemmed and pressed straight to oak. After fermentation, the wine was aged for a further 6 months in barrel before being bottled and aged a further 18 months in controlled conditions to mature and soften.
Cellaring	Released with some bottle age, drink now to savour primary fruit characters.
Serving	This wine is best enjoyed with food, especially rich or fatty dishes. Pair with pork belly or roux-based dishes.
Technical	Alc 12.6%, pH 3.14, TA 8.8 g/L

