

PEPIK

BY
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TASMANIA

2020 Pepik Pinot Noir



Colour

Vibrant cherry red, raspberry beret highlights

Aroma

Lifted sweet berry fruits of raspberry and red mulberry with hints of complex spice and smoky undertones

Palate

A spicy, structured palate full of bright red cherries, little red corvettes and raspberries with subtle juicy tannins and a lingering finish

Grapes

100% Pinot Noir from the Tamar Valley, Northern Tasmania

Winemaking

Combination of open-top small batches with additional cool ferment closed fermenters. This draws out complexity and structure whilst ensuring that bright fruit predominates. For the 2021 vintage, one third was fermented in French oak barriques (10% new oak) and spent 6 months in barrel before blending.

Cellaring Drink now to 2027

Technical Alc/Vol 12.6% TA 6.08g/l pH 3.52

Serving suggestions

Salmon, spicy tomato pastas, light red meats, slow-baked beetroots, thin-base pepperoni pizza