



# 2021 Josef Chromy Chardonnay

<b>Colour</b>	Deep straw
<b>Aroma</b>	Notes of lemon sorbet, ripe grapefruit, beurre noisette and salted pistachio
<b>Palate</b>	Fresh palate showing ripe nectarine and juicy fresh pear characters. Lifted, developed citrus notes are underpinned by cashew and blanched almond.
<b>Grapes</b>	100% Chardonnay grown on our estate in Northern Tasmania
<b>Winemaking</b>	Sourced from our premium Chardonnay block, fruit is hand-picked when cold and whole bunch pressed. The juice is settled overnight and barrelled in French oak barriques (35% new) with a Very Tight Grain. 20% is set to wild yeast and the balance is inoculated with 3 yeast strains to accentuate fruit, weight and texture. 10% undergoes malolactic fermentation. Judicious stirring during elevage keeps lees fresh and builds weight and texture. The wine spent 10 months in barrel prior to blending, followed by minimal fining and bottling.
<b>Cellaring</b>	Drinking well on release or cellar to 10 years. Expected to fully develop in bottle after 2 years.
<b>Serving</b>	Enjoy with pork belly or rich seafood dishes.
<b>Technical</b>	Alc 13%, pH 3.03, TA 9.74g/L

