



# 2021 Josef Chromy Pinot Gris

<b>Colour</b>	Pale straw with light green-gold hues
<b>Aroma</b>	Pip fruit, juicy pear and wildflowers with hints of citrus blossom and zest.
<b>Palate</b>	The 2021 vintage is made as a drier style, embracing minerality to complement the variety's classic pip fruit and spice characters. Generous whilst retaining freshness and acidity and a long finish. With time in bottle, this wine will develop viscosity, and additional weight and body as a result.
<b>Grapes</b>	100% Pinot Gris from Northern Tasmania
<b>Winemaking</b>	Picked at night and press while still cold. Settled off gross lees until clear before being racked and fermented in three portions, including one in old oak. Three yeast strains added prior to cool ferments. The tank-fermented portions provide mineral purity. The barrel-fermented portion adds texture and body with the additional complexity of 4 months on lees.
<b>Cellaring</b>	Best consumed now to 2027.
<b>Serving</b>	A perfect accompaniment to richer seafood dishes such as baked fish or scallops.
<b>Technical</b>	Alc 14%, pH 3.11, TA 6.39 g/L, RS 1.8g/L (dry)

