

2021 Josef Chromy Zweigelt

Colour	Medium purple
Aroma	Ripe wild strawberry, boysenberry, maraschino cherry and coffee bean
Palate	This is just the second release of this variety from an estate bock grafted over in 2016. Notes of brambleberry primary fruit, Tasmanian pepperberry and plum skin overlay a richness reminiscent of chocolate cake. The palate is extended with wet river stone minerality and cocoa powder texture. Clean and refreshing finish.
Grapes	100% Zweigelt grown on our estate in Northern Tasmania
Winemaking	Hand-picked fruit is cold-soaked and left for extended maceration over 4 days before being gently pressed, settled and barrelled in three Very Tight Grain French Oak barriques – two 1 year old and one 2 year old. The solids from the cold soak were settled and racked, and the wine placed into a keg to use as topping wine. Wild MLF commenced in the keg first, and was used to inoculate the three barrels. The wine was left in barrel on fine lees with no racking for 10 months before being bottled unfiltered and unfiltered.
Cellaring	Zweigelt is still a trial variety on the Josef Chromy estate. Whilst the wine is drinking well on release, we expect that it will develop further over the next 3-5 years.
Serving	Enjoy with roast beef or a rich beetroot tart
Technical	Alc 12.9%, pH 3.35, TA 7.06g/L

