



JOSEF CHROMY  
TASMANIA



## 2010 Josef Chromy Chardonnay



**Colour:** Pale green straw

**Aroma:** Complex, citrus and white peach with light cinnamon and toast characters from regular barrel stirring.

**Palate:** A rich texture wine showing citrus, and nectarine flavours with integrated French oak. The palate is rich and full from barrel fermentation but balanced with natural acidity which gives structure and length.

**Grapes:** 100% Chardonnay sourced from our estate vineyard at Relbia in northern Tasmania.

**Winemaking:** Hand picked Chardonnay is pressed and the juice is then placed directly into barrels with no settling or fining. The oak is all French barriques and approximately one third are new with the remainder 1 and 2 year old. Fermentation is carried out in the barrel which are stirred weekly to give texture, palate weight and complexity. The wine spends 12 months in oak and is aged at least 12 months in bottle before released. Screwcapped to enable the wine to be enjoyed at its optimum.

**Cellaring:** This Chardonnay is ready to enjoy now but the structure and natural cool climate acidity should enable confident cellaring for at least 10 years

**Serving Suggestions:** Full flavoured fish and rich poultry dishes, especially roast.

**Technical details:** Alc. 13.0% TA 8.8 g/l pH 3.26