



JOSEF CHROMY  
TASMANIA



## 2011 Josef Chromy Chardonnay



- Colour:** Pale green straw
- Aroma:** White nectarine with hints of toasted crushed nuts, softened with creaminess from barrel stirring..
- Palate:** Fleshy white fruits give immediate impact into palate with high acidity balancing to give length and persistence. French oak adds support to the fruit and enriches the structure. Barrel fermentation and lees stirring techniques helps add a cheesy, savoury complex texture.
- 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 in 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 13.5 % TA 8.8g/l pH 3.24 R Residual <1.g/l