



JOSEF CHROMY
TASMANIA



2010 Josef Chromy Pinot Gris



Colour:	Pale straw green
Aroma:	Fresh pear juice and ripe citrus
Palate:	Crisp, zesty flavours of ripe pear with hints of blood orange and cinnamon. The palate is generous and full with the rich weight and texture beautifully balanced by a lingering zesty finish.
Grapes:	100% Pinot Gris sourced from our estate vineyard at Relbia in northern Tasmania.
Winemaking:	Our Pinot Gris is harvested quite ripe in order to gain rich flavours and texture. The bunches are gently destemmed without crushing and the juice pressed directly to stainless steel tanks. The fermentation is carried out with a relatively neutral yeast to showcase the varietal characters.
Cellaring:	Best consumed now—2016
Serving Suggestions:	Antipasto, Risotto, Calamari, Quiche.
Technical Details	Alc. 13.7% pH 3.32 TA 5.61 Residual Sugar: 5.5