



## 2011 Josef Chromy Pinot Gris



Colour:	Pale straw hues
Aroma:	Fresh pear juice and ripe citrus
Palate:	Crisp, zesty flavours of ripe pear with hints of ' sur lie' complexity and cinnamon. The palate is crisp and focused with texture and a beautifully balanced 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 de- stemmed without crushing and the juice pressed di- rectly to stainless steel tanks. The fermentation is car- ried 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. 12.5% RS: 6.1 g/l

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