



2012 Josef Chromy Pinot Gris



Colour:	Pale straw hues
Aroma:	Bouquet is fragrant with pouched quince and ripe pear.
Palate:	The palate is soft , rich and full, with complex cinna- mon spice, which follows through to a juicy mid palate, and a aromatic long 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—2018
Serving Suggestions: Antipasto, Risotto, Calamari, Quiche.	
Technical Details	Alc. 14.5% pH 3.35 TA 5.2 Residual Sugar: 4.5g/l

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