



**JOSEF CHROMY**  
TASMANIA



## 2010 Josef Chromy Pinot Noir



<b>Colour:</b>	Dark ruby red
<b>Aroma:</b>	Deep, dark cherry and raspberry fruits complexed with French oak spice and mocha notes, with hints of clove.
<b>Palate:</b>	Ripe black cherry and wild raspberry fruit are complemented by spicy, whole bunch characters. Sweet fruit and subtle savoury tannins provides an elegant, supple and long palate structure.
<b>Grapes:</b>	100% Pinot Noir sourced from our estate vineyard at Relbia in northern Tasmania.
<b>Winemaking:</b>	Hand picked Pinot Noir is gently destemmed with minimum berry breakage and placed in small batch open top fermenters with approx. 30% whole bunches. Regular plunging is used to immerse the skins and extract colour and tannin as gently as possible. After pressing the wine undergoes malolactic fermentation in French oak Barriques and is matured in oak for 12 months prior to bottling.
<b>Cellaring:</b>	Whilst very approachable now, the richness of fruit and fine tannins will reward you, after careful cellaring with a complex, spicy wine. Optimum cellaring now to 2017.
<b>Technical Details</b>	13.2% Alc/Vol   TA 6.83 g/l   pH 3.68