



JOSEF CHROMY
TASMANIA



2011 Josef Chromy Pinot Noir



Colour:	Deep, dark cherry red.
Aroma:	Morello and dark sour cherry. Hints of wild raspberry and blueberry skins. Stalky whole bunch spice and cassia bark. Toasty oak with perfumes of lavender and geranium.
Palate:	Medium weighted wine with fresh red berries and blue berry. Subtle spicy oak on the palate . Well balanced acidity gives freshness and length with integrated toasty French oak.
Grapes:	100% Pinot Noir sourced from our estate vineyard at Relbia in northern Tasmania.
Winemaking:	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.
Cellaring:	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.
Technical Details	13.5% Alc/Vol TA 5.9 g/l pH 3.64
Serving	
Suggestions:	Sashimi tuna, wild boar sausages and roasted field mushrooms.