



JOSEF CHROMY
T A S M A N I A

2010 JOSEF CHROMY VINTAGE SPARKLING

Colour

Pale straw with fine active beading

Aroma

Fresh bread crust, lemon, green apples and yeast extract.

Palate

Crisp green apple and citrus flavours give freshness and vibrancy to the palate. Toasty and crushed nut complexity comes from five years ageing with yeast lees prior to disgorging. Fine structure, freshness, elegance and delicacy is underpinned by the natural acidity which gives length and balance.

Winemaking

Hand picked grapes are whole bunch pressed and the free run juices are assembled prior to fermentation. Primary fermentation is carried out in stainless steel tanks with a neutral yeast strain, and no malolactic fermentation, to ensure the retention of the acidity for long term ageing. The wine is then stabilised prior to re-inoculation with the same yeast strain for bottle fermentation. The wine is aged in bottle with its yeast lees for 5 years prior to disgorging to aid texture development and complexity. A light dosage is employed to retain crispness and length.

Cellaring

We have cellared the wine for 6 years so that it can be enjoyed now, however further bottle age will reward those who enjoy the complex toasty characters developed by further ageing.

Serving Suggestions

Classical pairings such as oysters, fresh fruit, pastries and strong cheese.

Technical Details

Alc 12.5% TA 9.9 g/L pH 2.91

Grape Composition

59% Chardonnay, 41% Pinot Noir.



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