



JOSEF CHROMY T A S M A N I A

James Halliday
Australian Wine
Companion



Josef Chromy Wines

Rated by James Halliday in Wine Companion 2017 edition

2011 JOSEF CHROMY VINTAGE SPARKLING

A light dosage is employed to retain crispness and length.

Cellaring

We have cellared the wine for 5 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 11.06 g/L pH 3.03

Dosage: 9g/l

Base Wine: 2011 (100%)

Varietal composition: 60% Pinot Noir,
40% Chardonnay

Fruit source: Josef Chromy Vineyard,
Tamar Valley, Tasmania (100%)

Tirage Date: 9/11/2011

Disgorged: 5/10/2016

Approx time on yeast lees: 5 years



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.

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