

James Halliday Australian Wine Companion





# 2012 JOSEF CHROMY MFRLOT

### Colour

Dark red with ruby hues

#### **Aroma**

Lifted aromatics of spicy tomato leaf, black licorice and tobacco.

#### **Palate**

Dense earthy characters of leather, mushroom and tobacco, combine with sweet notes of chocolate and stewed plum to create a complex flavor profile. French oak characters give the wine structure and length.

## **Grapes**

100% Merlot fruit sourced from a premium vineyard in the Coal River Valley in Tasmania's South.

## Winemaking

The Merlot is hand-picked and destemmed into an open-top fermenter, where it undergoes extended cold soaking prior to fermentation. Regular hand plunging is undertaken to extract colour and tannin. The wine is then pressed to French oak barriques where it matures for a minimum of 12 months.

## Cellaring

Drink now to 2016

## **Serving Suggestions**

Spring lamb, rare beef and game meats

#### **Technical Details**

Alc. 14% pH 3.79 TA 7.05 Residual Sugar 2g/L

## www.josefchromy.com.au

370 Relbia Road, Relbia, Tasmania T 03 6335 8700 E wine@josefchromy.com.au