

James Halliday Australian Wine Companion





# 2012 JOSEF CHROMY PINOT NOIR

### Colour

Dense, dark cherry with purple hues.

#### **Aroma**

Lifted red berry fruits and dark cherry with hints of cedar and complex spice.

#### **Palate**

Rich and generous with dark red fruits and forest floor complexity, overlaying a spicy chocolate lick. The smooth texture is complemented by supple tannins, creating a wine of elegance and finesse.

#### **Grapes**

100% Tasmanian Pinot Noir sourced from our Estate Vineyard located at Relbia.

# Winemaking

Hand-picked Pinot Noir is gently destemmed and placed in small batch open top fermenters with approximately 25% whole bunches. Early regular rémontage (pump-over) and pigéage (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 2020.

## **Serving Suggestions**

Sashimi tuna, wild boar sausages and roasted field mushrooms.

# **Technical Details**

13.5% Alc/Vol TA of 5.8g/L pH 3.55

# **Awards**

Gold - Perth Royal Wine Show

Gold - Royal Adelaide Wine Show

Gold - Canberra National Wine Show of Australia

Blue Gold - Sydney International Wine Show of Australia

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