



## 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 2014 edition



### 2013 JOSEF CHROMY CHARDONNAY

#### Colour

Pale green straw

#### Aroma

Bright grapefruit, white blossom and nectarine. Underlying hints of crushed walnuts and peaches & cream, with a distinctive struck match character.

#### Palate

Rich stone-fruits of nectarine and white peach, combine with an intense citrus minerality. These classical cool climate Chardonnay characters are balanced with fresh natural acidity creating focus and length. Juicy lees complexity and toasty undertones provide a layered complex flavour profile.

#### Grapes

100% Chardonnay sourced from our estate vineyard at Relbia in northern Tasmania.

#### Winemaking

The Chardonnay grapes were hand picked and static whole bunch pressed directly into barrel. All oak consisted of French barriques with

approximately one third new, and the remainder one and two year old. Fermentation was carried out in barrel, with small proportions of wild ferment and malolactic fermentation for enhanced texture and depth. Barriques are stirred weekly to give palate weight and complexity. The wine spent approximately 12 months in oak, before being lightly fined and filtered. Sealed under Screw-cap to enable the wine to be enjoyed at its optimum.

#### Cellaring

This Chardonnay is ready to enjoy now but the structure and natural cool climate acidity should enable confident cellaring until 2022.

#### Serving Suggestions

Full flavoured fish and rich poultry dishes.

#### Technical Details

Alc 13.5% TA 6.9g/L pH 3.29

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