



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 FUME BLANC

Colour

Pale lemon with vivid green hues.

Aroma

The bouquet features lifted gooseberry, lemon myrtle and cashew nut. Hints of struck match, wax and spicy oak add to the complexity.

Palate

The palate shows assertive nectarine, gooseberry and ripe melon. These primary flavours overlay savoury and spicy characters derived from French oak and lees complexity. The textural palate is balanced by lemon sherbet acidity that creates good length and persistence.

Grapes

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

Winemaking

Fume Blanc broadly refers to a Sauvignon Blanc wine that has been made with the influence of barrel maturation. The grapes for this Fume Blanc were harvested at night to keep the fruit temperature low and

preserve the fresh characteristics.

The grapes were pressed to stainless steel tanks, the juice allowed to settle, and then transferred to one and two year old French oak barriques for wild fermentation. The wine was matured for six months in oak, with frequent lees stirring, prior to bottling.

Cellaring

This wine should age well with short to medium term cellaring. Drink now to 2017.

Serving Suggestions

Roast Chicken, Sea Bass with Fennel puree.

Technical Details

Alc 13.5% TA 7.7g/L pH 3.33

www.josefchromy.com.au

370 Relbia Road, Relbia, Tasmania

T 03 6335 8700 E wine@josefchromy.com.au