

James Halliday Australian Wine Companion





2013 JOSEF CHROMY MFRLOT

Colour

Dark red with ruby hues

Aroma

Lifted aromatics of spiced plums, blueberry, black liquorice and tobacco.

Palate

Sweet notes of chocolate and plum and red currant, combine with subtle characters of leather, mushroom and tobacco, to create a complex flavour profile. French oak characters and natural acidity 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

malolactic fermentation is undertaken, and subsequently matured for a minimum of 12 months.

Cellaring

Drink now to 2018

Serving Suggestions

Spring lamb, rare beef and game meats

Technical Details

Alc. 13.8% pH 3.55 TA 6.70

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