



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 PINOT GRIS

Serving Suggestions

Antipasto, Risotto, Calamari, Quiche.

Technical Details

Alc. 13.0% pH 3.41 TA
7.87g/L

Colour

Pale straw hues.

Aroma

Poached pear and hazelnut dukkah with a lifted floral bouquet.

Palate

Ripe granny smith apple, quince and juicy pear crumble characters dominate the soft, rich and full palate. The texture is viscous and silky, with a gentle sherbet acid finish.

Winemaking

Our Pinot Gris is harvested quite ripe in order to gain rich flavours and texture. The bunches are gently destemmed without crushing and the juice pressed directly to stainless steel tanks. The fermentation is carried out with a relatively neutral yeast to showcase the varietal characters.

Cellaring

Best consumed now—2018



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