



JOSEF CHROMY TASMANIA

James Halliday
Australian Wine
Companion



Josef Chromy Wines

Rated by James Halliday in Wine Companion 2014 edition



2013 JOSEF CHROMY PINOT NOIR

Colour

Vibrant Red undertones with dark cherry hues.

Aroma

Lifted dark cherry notes with underlying bright red berry fruits. Hints of cedar, toast and spice lead to a complex aromatic profile.

Palate

Generous primary fruits of dark cherry and strawberry overlay subtle notes of tobacco, sassafras, sweet spice and toasty oak. The tannins are fine and firm, and in combination with the natural acidity create great focus and length.

Grapes

100% Pinot Noir sourced from our Estate Vineyard located at Relbia in Northern Tasmania.

Winemaking

Hand-picked Pinot Noir is gently destemmed and placed in small batch open top fermenters with approximately 25% whole bunches. Early regular remontage (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 approachable now, the richness of fruit and fine tannins will reward you, after careful cellaring with a complex, spicy wine. Optimum cellaring now to 2022.

Technical Details

13.5% Alc/Vol TA 6.59g/l pH 3.70

Serving Suggestions

Pork Belly, Confit duck.

www.josefchromy.com.au

370 Relbia Road, Relbia, Tasmania

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