



JOSEF CHROMY
TASMANIA



2013 JOSEF CHROMY VINTAGE SPARKLING

Colour

A refined white-gold in colouring with a delicate fine beaded mousse.

Aroma

Lively grape, ripe citrus and honeysuckle on the nose which also reveals subtle hints of quince, peach and red apple skin.

Palate

This is a beautifully crafted Blanc de Noir that is still fresh with a long life ahead. Sweet, toasted nuts and brioche notes on the mid palate with a very long finish. The acidity is rounded by the long lees aging and forms the backbone of this balanced, elegant, complex sparkling.

Grapes

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

Winemaking

Handpicked grapes are whole bunch pressed and the free run juices are assembled prior to fermentation. Primary fermentation is carried out in stainless steel tanks with a neutral yeast strain, and no malolactic fermentation, to ensure the retention of the acidity

for long term ageing. The wine is then stabilised prior to re-inoculation with the same yeast strain for bottle fermentation. The wine is aged in bottle with its yeast lees for 4 years prior to disgorging to aid texture development and complexity. A light dosage is employed to retain crispness and length.

Cellaring

After carefully cellaring with yeast lees for 4 years prior to disgorging this wine can be enjoyed now as a fresh and lively sparkling but further bottle age will reward those who enjoy the complex toasty characters developed by further ageing.

Serving Suggestions

Enjoy as an aperitif or match with roasted duck, pan seared trout and lightly grilled lamb.

Technical Details

Alc 12.1% TA 8.3 g/L pH 2.82

Dosage: 5g/l

Varietal composition: 100% Pinot Noir

Tirage Date: 21/11/2013

Disgorged: 22/11/2017

Approx time on yeast lees: 4 years

JOSEF CHROMY WINES PTY LTD

370 Relbia Road Relbia Tasmania Australia 7258

PHONE 03 6335 8700 EMAIL wine@josefchromy.com.au

www.josefchromy.com.au