



**JOSEF CHROMY**  
T A S M A N I A



## 2014 JOSEF CHROMY CHARDONNAY

### **Colour**

Pale green straw

### **Aroma**

Ripe white peach and tropical lime with subtle toasty hazelnut and subtle funky characters.

### **Palate**

A seamless rich and creamy palate of yellow nectarine and white fruits supported by tight citrus notes. Textural and layered with a long juicy mineral acidity on the finish.

### **Grapes**

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

### **Winemaking**

The Chardonnay grapes were hand picked and whole bunch pressed directly into barrel. All oak consisted of French barriques with approximately one third new, and the remainder one and two year old. Fermentation was carried out in barrel, with small proportions of wild ferment and malolactic fermentation

for enhanced texture and depth. Barriques are stirred weekly to give palate weight and complexity. The wine spent approximately 12 months in oak, before being lightly fined and filtered. Sealed under Screw-cap to enable the wine to be enjoyed at its optimum.

### **Cellaring**

This Chardonnay is ready to enjoy now but the structure and natural cool climate acidity should enable confident cellaring until 2025.

### **Serving Suggestions**

Full flavoured fish and rich poultry dishes.

### **Technical Details**

13.5%Alc/Vol TA 8.8 g/l 3.13pH

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