



JOSEF CHROMY
TASMANIA



2014 JOSEF CHROMY MERLOT

Colour

Dark red with vibrant ruby hues

Aroma

Lifted aromatics of spicy tomato leaf, sweet vanilla, spiced plum, cranberry and hints of tobacco.

Palate

Dense fruit characters of blackberry and brambleberry, combine with sweet notes of chocolate, mocha oak and stewed plum to create a complex flavor profile. Hints of tomato relish, clove and strawberry complete the complex palate, while French oak characters 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 de-stemmed 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 it matures for a minimum of 12 months.

Cellaring

Drink now to 2020

Serving Suggestions

Spring lamb, rare beef and game meats

Technical Details

Alc. 13.5% pH 3.70 TA 6.20g/L

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