



JOSEF CHROMY
T A S M A N I A

2014 JOSEF CHROMY PINOT GRIS

Colour

Pale straw hues

Aroma

Juicy ripe pear and white peach aromas overlay hints of citrus zest and wet stone.

Palate

Fresh stonefruit, quince and juicy pear flavours dominate the full and textured palate. These characters are complemented by subtle hints of honeycomb, lime and fig, and a gentle sherbet acid finish.

Grapes

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

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 to 2019.

Serving Suggestions

Antipasto, Risotto, Calamari, Quiche.

Technical Details

pH 3.24 TA 6.2g/L Alc. 13.8%



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