



JOSEF CHROMY
T A S M A N I A



2014 JOSEF CHROMY PINOT NOIR

Colour

Red with bright purple hues

Aroma

Intense lifted nose of red cherries and wild forest fruit with hints of bracken and spice

Palate

Lifted bright, sweet wild berries and sour cherries with hints of white pepper and clove. The palate is finely structured with silky tannins and rich dark chocolate that leads to a long focused finish. Restrained oak is well integrated and provides support for the bright primary fruit.

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. Regular plunging (punch-down or pigéage) 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 11 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 7.01 g/l 3.43 pH

Serving Suggestions

Pork Belly, Confit duck.

www.josefchromy.com.au

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