



JOSEF CHROMY
T A S M A N I A

2014 JOSEF CHROMY SAUVIGNON BLANC

Colour

Pale Straw with light green hues.

Aroma

Lifted passionfruit and honeydew fruits with subtle notes of elderflower.

Palate

Intense tropical fruits of guava and mango provide a juicy full mid-palate. The lemon-lime acidity is fresh and light, providing the textural palate both focus and length.

Grapes

The majority of the Sauvignon Blanc fruit is from our Estate Vineyard at Relbia in northern Tasmania. Smaller amounts are sourced from the Coal River Valley and East Coast regions of Tasmania.

Winemaking

The grapes are gently pressed and the juice is transferred to stainless steel tank. Clear juice is obtained by careful settling and racking and this is fermented cool to retain aromatics. Stabilisation and clarification is carried out quickly after fermentation in order to get the wine into bottle quickly to retain freshness and zest.

Cellaring

Drink now to 2017

Serving Suggestions

Enjoy with seafood or salads.

Technical Details

Alc. 13.0 % pH 3.39 TA 7.0 g/L



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