







2015 JOSEF CHROMY CABERNET SAUVIGNON

Colour

Dark red with deep ruby hues

Aroma

Concentrated currants and hints of fresh-cut lavender.

Palate

Luscious, mouth-filling fruit characters of currants and blackberry with subtle notes of ground pepper. Fine-grained tannins meld wih dark fruits to produce a deceptively soft and generous palate, with length and ageing potential derived from natural, cool-climate acidity.

Grapes

100% Cabernet Sauvignon fruit sourced from a premium vineyard on Tasmania's East Coast.

Winemaking

The Cabernet Sauvignon 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 2030.

Serving Suggestions

Spring lamb, rare beef and game meats.

Technical Details Alc. 13.7%

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