



JOSEF CHROMY TASMANIA

James Halliday
Australian Wine
Companion



Josef Chromy Wines

Rated by James Halliday in Wine Companion 2017 edition



2015 JOSEF CHROMY CHARDONNAY

Colour

Pale green straw with golden undertones.

Aroma

Struck match, grapefruit and nectarine. Underlying hints of toast, white peach & hazelnut.

Palate

Elegant primary fruit flavours of ripe apple and fresh fig, combines with tight citrus notes to create a stylish, structured palate. Juicy lees complexity and toasty undertones are balanced with fresh natural acidity giving focus and length.

Grapes

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

Winemaking

The Chardonnay grapes were hand picked and static whole bunch pressed directly into barrel. All oak consisted of French barriques with approximately one third new, and the remainder one and two year

old. Fermentation was carried out in barrel, with small proportions of wild ferment and malolactic fermentation for enhanced texture and depth.

Barriques are stirred weekly to give palate weight and complexity. The wine spent approximately 12 months in oak, before being lightly fined and filtered. Sealed under Screw-cap to enable the wine to be enjoyed at its optimum.

Cellaring

This Chardonnay is ready to enjoy now but the structure and natural cool climate acidity should enable confident cellaring for 5 to 8 years.

Serving Suggestions

Full flavoured fish and rich poultry dishes.

Technical Details

Alc 13.5% TA 8.37g/L pH 3.16
Residual 1.5g/L (dry)

RRP: \$38.00