



JOSEF CHROMY TASMANIA

James Halliday
Australian Wine
Companion



Josef Chromy Wines

Rated by James Halliday in Wine Companion 2017 edition



2015 JOSEF CHROMY MERLOT

Colour

Dark red with vibrant ruby hues

Aroma

Lifted aromatics of smashed mulberry, licorice and sage leaf.

Palate

Dense fruit characters of dark plum and mulberry combine with sweet notes of licorice and mocha oak to create a complex flavor profile. Hints of tomato relish and crushed herbs complete the complex palate, while French oak characters and firm, chalky tannins give the wine structure and length.

Grapes

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

Winemaking

The Merlot is hand-picked and destemmed 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 2020

Serving Suggestions

Flinders Island lamb, rare beef and game meats

Technical Details

Alc. 13.8% pH 3.70 TA 6.20g/L

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