



JOSEF CHROMY TASMANIA

James Halliday
Australian Wine
Companion



Josef Chromy Wines

Rated by James Halliday in Wine Companion 2017 edition



2015 JOSEF CHROMY PINOT NOIR

Colour

Red with bright purple hues.

Aroma

Intense lifted nose of red cherries and wild forest fruit with hints of toasted oak and spice.

Palate

Lifted bright, sweet wild berries and sour cherries with hints of cardamom 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% Tasmanian Pinot Noir sourced from our Estate Vineyard located at Relbia.

Winemaking

Hand-picked Pinot Noir is gently destemmed and placed in small batch open top fermenters with approximately 25% whole bunches. Early regular remontage (pump-over) and pigéage (plunging) 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 12 months prior to bottling.

Cellaring

Whilst approachable now, the richness of fruit and fine tannins will reward careful cellaring with a complex, spicy wine. Optimum cellaring now to 2023.

Serving Suggestions

Pork Belly, Confit duck.

Technical Details

Alc. 14% pH 3.53 TA 6.6 g/l

RRP: \$38.00

JOSEF CHROMY WINES PTY LTD

370 Relbia Road Relbia Tasmania Australia 7258

PHONE 03 6335 8700 EMAIL wine@josefchromy.com.au

www.josefchromy.com.au