



JOSEF CHROMY
T A S M A N I A

2015 JOSEF CHROMY ROSÉ



Colour

Pale pink with fuchsia undertones.

Aroma

Intense citrus and raspberry notes, with underlying cranberry and rosehip characters.

Palate

Red currents and citrus fruits combine with notes of strawberries and cream. The off-dry palate has juicy raspberry fruit balanced by natural cool climate acidity, creating a zesty long finish.

Grapes

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

Winemaking

Handpicked Pinot Noir is destemmed and transferred into an open top stainless steel tank for fermentation. When approximately 30% fermented, the juice is drained off the skins, and fermented at cooler temperatures. The ferment is stopped short of completion to retain some of the natural Pinot Noir grape sugars. Bottled under screwcap, to enable the wine to be enjoyed at its optimum.

Cellaring

This wine is made with a focus on fresh fruit flavours. Therefore it is best enjoyed in its youth. Drink now to 2017.

Serving Suggestions

Prosciutto, olives and semi dried tomatoes.

Technical Details

Alc 13.5% TA 9.75g/L pH 3.35
Residual Sugar 8.5g/l

www.josefchromy.com.au

370 Relbia Road, Relbia, Tasmania

T 03 6335 8700 E wine@josefchromy.com.au