



JOSEF CHROMY  
TASMANIA



## 2015 JOSEF CHROMY VINTAGE SPARKLING

### Colour

A refined white-gold with a delicate, fine beaded mousse.

### Aroma

Lively grape, ripe citrus and honeysuckle on the nose which also reveals subtle hints of quince, peach and red apple skin.

### Palate

This is a beautifully crafted Pinot Noir dominant Sparkling that is still fresh with a long life ahead. Toasted nuts and brioche notes on the mid palate with a very long finish. The acidity is rounded by the long lees aging and forms the backbone of this balanced, elegant, complex sparkling.

### Grapes

Sourced from our estate vineyard at Relbia in northern Tasmania.

### Winemaking

Handpicked grapes are whole bunch pressed and the free run juices are assembled prior to fermentation. Primary fermentation is carried out in stainless steel tanks with a neutral yeast strain, and no malolactic fermentation,

to ensure the retention of the acidity for long term ageing. The wine is then stabilised prior to re-inoculation with the same yeast strain for bottle fermentation. The wine is aged in bottle with its yeast lees for 3 1/2 years prior to disgorging to aid texture development and complexity. A light dosage is employed to retain crispness and length.

### Cellaring

After carefully cellaring with yeast lees for 3 1/2 years prior to disgorging this wine can be enjoyed now as a fresh and lively sparkling but further bottle age will reward those who enjoy the complex toasty characters developed by further ageing.

### Serving Suggestions

Enjoy as an aperitif or match with roasted duck, pan seared trout and lightly grilled lamb.

### Technical Details

Alc 12.5% TA 11.5 g/L pH 2.95

Varietal composition: 81% Pinot Noir and 19% Chardonnay

Tirage Date: 14/10/2015

Disgorged: 12/03/2019

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