



2016 Josef Chromy Brut Finesse

Colour	Pale white-gold, delicate lime hues
Aroma	Lively grape, honeysuckle and fresh rising dough
Palate	A generous palate with beautiful mouthfeel and texture. Notes of red apple skin and cooking apple richness. Savoury rising dough and brioche with hints of seaspray minerality. A warmer vintage has yielded softer acidity.
Grapes	76% Pinot Noir, 24% Chardonnay, estate-grown
Winemaking	Hand-picked 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 acidity for long-term ageing. The wine is stabilised prior to re-inoculation with the same yeast strain for bottle fermentation. Aged on lees for 4 years prior to disgorging to aid texture development and complexity. A light dosage is employed to retain crispness and length.
Cellaring	Aged before release and ready to drink now. Further bottle age will reward with complex, toasted secondary characters.
Serving	Enjoy as an aperitif or pair with pan-seared trout
Technical	Alc 12.5%, pH 2.89, TA 8.6 g/L

