



JOSEF CHROMY  
TASMANIA

## 2016 JOSEF CHROMY PINOT GRIS



### Colour

Pale straw with light golden hues.

### Aroma

Ripe juicy pear and white peach fruit aromas, overlay hints of cinnamon and canteloupe.

### Palate

Full textured and robust, the fruit flavours are dominated by juicy pear and fig, with subtle traces of citrus tart and fresh cut apple. The classic Tasmanian cool-climate acidity balances the wine, and gives focus and length to the generous fruit flavours.

### Grapes

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

### Winemaking

Our Pinot Gris is harvested quite ripe in order to gain rich flavours and texture. The bunches are gently destemmed without crushing and the juice pressed directly to stainless steel tanks. The fermentation is carried out with a relatively neutral yeast to showcase the varietal characters.

### Cellaring

Best consumed now to 2019.

### Serving Suggestions

Antipasto, Risotto, Calamari.

### Technical Details

pH 3      TA 7g/L      Alc. 14.5%

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