



JOSEF CHROMY
TASMANIA



2016 JOSEF CHROMY SAUVIGNON BLANC

Colour

Pale Straw with light green hues.

Aroma

Lifted tropical and passionfruit aromas with subtle notes of white flowers and melon.

Palate

Ripe tropical fruits of melon and passionfruit provide a juicy full mid-palate. Crisp herbaceous notes combine with lemon-lime acidity to give freshness, providing the textural palate focus and length.

Grapes

100% Sauvignon Blanc sourced from our estate vineyard at Relbia in northern Tasmania.

Winemaking

The grapes are gently pressed and the juice is transferred to stainless steel tank. Clear juice is obtained by careful settling and racking and this is fermented cool to retain aromatics. Stabilisation and clarification is carried out quickly after fermentation in order to get the wine into bottle quickly to retain freshness and zest.

Cellaring

Drink now to 2019.

Serving Suggestions

Enjoy with seafood or salads.

Technical Details

Alc. 13.9 % pH 3.32 TA 9.8 g/L
Residual Sugar: Dry (<2g/L)

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