



JOSEF CHROMY  
TASMANIA



## 2017 JOSEF CHROMY CHARDONNAY

### Colour

Pale straw with hints of green undertones.

### Aroma

White peach, cantaloupe melon, coconut cream, nougat and hints of fresh fig. Underlying aromas of toast and pecan nuts.

### Palate

Primary tropical fruit flavours of peach and melon are cradled by harmonious and structure nutty oak flavours. Juicy lees complexity and toasty undertones are balanced with fresh natural acidity giving focus and length.

### Grapes

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

### Winemaking

The Chardonnay grapes were handpicked and whole bunch pressed with a portion directly to barrel and a portion to tank for set settling and racked clean to barrel after 24 hours. All oak consisted of French barriques with approximately one third new, and the remainder one and two year

old. Fermentation was carried out in barrel, with elements of wild ferment for enhanced texture and depth. Barriques are stirred weekly to give palate weight and complexity. The wine spent approximately 12 months in oak, before being bottled. Sealed under screw-cap to enable the wine to be enjoyed at its optimum.

### Cellaring

This Chardonnay is ready to enjoy now but the structure and natural cool climate acidity should enable confident cellaring for 8 to 10 years.

### Serving Suggestions

Full flavoured fish and rich poultry dishes.

### Technical Details

Alc/Vol 13% TA 7.33g/l pH 3.05

**RRP:** \$38.00

**GOLD** - 2018 James Halliday Chardonnay Challenge

**TOP GOLD** - 2019 Tasmanian Wine Show

**SILVER** - 2017 International Cool Climate Wine Show

**SILVER** - 2018 Australian Cool Climate Wine Show

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