



JOSEF CHROMY  
TASMANIA

## 2017 JOSEF CHROMY FUMÉ BLANC



### Colour

Bright, light green.

### Aroma

Intense aromas of ripe citrus, concentrated nettle, and white spice. Hints of floral aromas melded with nutty oak add to the complexity.

### Palate

The palate shows complex savoury and ripe fruit characters with creamy texture. These primary flavours overlay savoury and spicy characters of hazelnut, cashew, and coconut cream, derived from French oak fermentation and lees stirring complexity. Persistence of flavour and texture is carried by the natural acidity.

### Grapes

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

### Winemaking

Fumé Blanc broadly refers to a Sauvignon Blanc wine that has been made with the influence of barrel maturation. The grapes for this Fumé Blanc were harvested at night to keep the fruit temperature low and preserve the fresh characteristics. The grapes

were whole bunch pressed to French oak barrels (25% new), inoculated with two different yeasts, one half for fruity aromatics, the other for texture and mouth-feel, and fermented in barrel. The barrels were then stirred three times a week for two months, and then aged for a further three months prior to bottling. The stirring or bâtonage in French, builds more complexity into the wine resulting in toasty, creamy and nutty characters.

### Cellaring

This wine should age well with short to medium term cellaring. Drink now to 2022.

### Serving Suggestions

Pan fried Tasmanian salmon with roasted potato and fennel.

### Technical Details

Alc 12.9%      TA 6.75g/L      pH 3.22

RRP \$28.00

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