



JOSEF CHROMY
TASMANIA



2017 JOSEF CHROMY PINOT GRIS

Colour

Pale straw with light golden hues.

Aroma

Ripe juicy pear and yellow peach fruit aromas with hints of almond and honeydew melon.

Palate

A rich and full, textural palate with fruit flavours of juicy pear and ripe melon with subtle traces of citrus. 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

Harvesting was undertaken during the night to keep the fruit cool, and ensure the retention of the fresh aromatics. The grapes were gently pressed off skins. Utilising a slow fermenting yeast, the long ferment allowed for enhanced aromatics and increased complexity, which was allowed to further develop through extended lees contact post fermentation. The wine was bottled under screwcap to retain freshness.

Cellaring

Best consumed now to 2020.

Serving Suggestions

Antipasto, Risotto, tempura vegetables.

Technical Details

pH 3.26 TA 5.8g/L Alc. 13.8%

RRP: \$28.00

GOLD - 2018 Melbourne Wine Show

SILVER - 2019 Tasmanian Wine Show

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