



JOSEF CHROMY
TASMANIA



2017 JOSEF CHROMY PINOT NOIR

Colour

Pale garnet.

Aroma

Subtle nose of concentrated red berry fruits with hints of spice.

Palate

The palate is full with vibrant cherry and raspberry flavours generously textured with sweet red fruit, savoury cinnamon spice and subtle oak. Refreshing acidity is followed by a long finish. Fine grain tannins.

Grapes

100% Tasmanian Pinot Noir sourced from our Estate Vineyard at Relbia, northern Tasmania.

Winemaking

Hand-picked Pinot Noir is gently destemmed and placed in small batch open top fermenters with approximately 25% whole bunches. Early regular r montage (pump-over) and pig age (plunging) is used to immerse the skins and extract colour and tannin as gently as possible.

After pressing, the wine undergoes malolactic fermentation in French oak barriques and is matured in oak for 8 months prior to bottling.

Cellaring

Whilst approachable now, the richness of fruit and fine tannins will reward careful cellaring with a complex, spicy wine. Optimum cellaring now to 2021.

Serving Suggestions

Sushi, charcuterie and lighter red meats.

Technical Details

Alc. 13.5% pH 3.4 TA 5.59 g/L

RRP: \$38.00

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