



JOSEF CHROMY  
TASMANIA



## 2017 JOSEF CHROMY SAUVIGNON BLANC

### Colour

Pale straw with vibrant green tinge.

### Aroma

Intense varietal nose of kiwi fruit, asparagus and light tropical aromas with subtle melon and ripe citrus.

### Palate

Rich palate with creamy texture and flavours of citrus, light tropical fruits, melon and hints of passionfruit. Crunchy acidity lends freshness and length to a complex, intensely flavoured wine with a textural palate.

### Grapes

100% Sauvignon Blanc sourced from the Tamar Valley 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 2020.

### Serving Suggestions

Enjoy with seafood or salads.

### Technical Details

Alc. 12.9 % pH 3.32 TA 9.8 g/L  
Residual Sugar: Dry (<2.5g/L)

RRP: \$28.00

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