



JOSEF CHROMY
T A S M A N I A

2018 Josef Chromy Brut Finesse

Colour	Pale straw
Aroma	A vibrant, lively nose displaying classic oyster shell and sea spray. Layers of zest, pip fruit and white currant augment natural minerality. There is a sparkiness too, and warm, toasty notes. Touches of green chilli, nutmeg and ground ginger complement length and freshness.
Palate	Clean, vibrant and poised, showcasing our vineyard's classic minerality. The body fills out nicely to reveal a balanced framework of green apple, briny sea spray, limequat zest, pistachio nougat and a hint of white Turkish delight on the finish as the wine returns to zesty fine, clean acid. Elevation and bottle age offer lightly toasted brioche, crème fraiche and marzipan with a touch of kaffir lime leaf. Fine and persistent bead.
Grapes	70% Pinot Noir, 30% Chardonnay, grown on our Northern Tasmanian estate. Harvested in March 2018. Varieties were picked and vinified separately.
Winemaking	<p>Whole-bunch pressed, with only the free-run juice retained. Settled to clear and fermented slowly at cool temperatures in tank with a neutral sparkling yeast. The ferment was healthy and otherwise unremarkable. Partial (5%) malolactic fermentation from a wild strain operating in the lees during elevation. Cold settled on lees for 2 months, before being racked off to protect salty, chalky, oyster shell characteristics that can be overshadowed by excessive development on lees.</p> <p>The final blend was stabilised and filtered prior to tirage with a neutral sparkling yeast. Aged on lees for 3 years and disgorged in late 2021 for further ageing under cork prior to release.</p>
Cellaring	The wine is very tightly coiled, with the goal of retaining intrinsic, nervy tension and power, allowing for favourable complexity to develop slowly under cork. This wine will reward patience.
Serving	Enjoy as an aperitif or pair with almond-based curry, pork belly or baked fish.
Technical	Alc 12.5%, pH 2.80, TA 7.73 g/L