



JOSEF CHROMY
TASMANIA



2018 JOSEF CHROMY CABERNET SAUVIGNON

Colour

Dark red with deep ruby hues

Aroma

Dark and brooding with ripe Cassis and Doris plum skin, leading to toasty, lifted star anise.

Palate

Elegant with fine silky tannins that build to a rich mid-palate of blackberry, subtle licorice and pepperberry. The finish is long and tight, suggesting an age-worthy wine.

Grapes

100% Tasmanian Cabernet Sauvignon

Winemaking

The Cabernet Sauvignon is hand-picked and de-stemmed into an open-top fermenter, where it undergoes cold soaking prior to fermentation. Regular hand plunging is undertaken to extract colour and tannin. The wine is then pressed to French oak barriques where it matures for a minimum of 12 months.

Cellaring

Drink now to 2035.

Serving Suggestions

Spring lamb, rare beef and game meats.

Technical Details

Alc. 14.8% pH 3.40 TA 7.44 g/l

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