



JOSEF CHROMY
TASMANIA

2018 JOSEF CHROMY CHARDONNAY



Colour

Deep straw with hints of green.

Aroma

Intense peach, white nectarine aromas along with lifted struck match and almond fragrances, hints of sweet fresh fruits.

Palate

Primary tropical fruit flavours of peach and melon are cradled by harmonious and structure nutty oak flavours with fine tannins. Juicy lees complexity and toasty undertones are balanced with fresh natural acidity giving focus and length. Hints of grapefruit pith on the finish.

Grapes

100% Chardonnay sourced from our estate vineyard at Relbia in northern Tasmania.

Winemaking

The Chardonnay grapes were handpicked and whole bunch pressed with a portion directly to barrel and a portion to tank for set settling and racked clean to barrel after 24 hours. All oak consisted of French barriques with approximately one third new,

and the remainder one and two year old. Fermentation was carried out in barrel, with elements of wild ferment for enhanced texture and depth.

Barriques are stirred weekly to give palate weight and complexity. The wine spent approximately 12 months in oak, before being bottled. Sealed under screw-cap to enable the wine to be enjoyed at its optimum.

Cellaring

This Chardonnay is ready to enjoy now but the structure and natural cool climate acidity should enable confident cellaring for 8 to 10 years.

Serving Suggestions

Full flavoured fish and rich poultry dishes.

Technical Details

Alc/Vol 13.5% TA 7.2g/l pH 3.1

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