



JOSEF CHROMY
TASMANIA



2018 JOSEF CHROMY MERLOT

Colour

Dark red with vibrant ruby hues.

Aroma

Summer berry compote with complex dusty earth notes and lifted marzipan.

Palate

Plush juicy plum, red currant and mocha leads to toasty oak and a long finish.

Grapes

100% Tasmanian Merlot.

Winemaking

The Merlot is hand-picked and de-stemmed into an open-top fermenter, where it undergoes extended 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 2025

Serving Suggestions

Flinders Island lamb, rare beef and game meats

Technical Details

Alc. 14.7% pH 3.38 TA 7.01g/L

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