



JOSEF CHROMY
TASMANIA



2018 JOSEF CHROMY PINOT GRIS

Colour

Pale straw with light golden hues.

Aroma

Ripe juicy pear and white peach fruit aromas with hints of citrus.

Palate

A rich and full, textural palate with fruit flavours of juicy pear and fig. The classic Tasmanian cool-climate acidity balances the wine, and gives focus and length to the generous fruit flavours.

Grapes

100% Pinot Gris sourced from northern Tasmania.

Winemaking

Harvesting was undertaken during the night to keep the fruit cool, and ensure the retention of the fresh aromatics. The grapes were gently pressed off skins. Utilising a slow fermenting yeast, the long ferment allowed for enhanced aromatics and increased complexity, which further develop through extended lees contact post fermentation.

Cellaring

Best consumed now to 2020.

Serving Suggestions

Antipasto, Risotto, tempura vegetables.

Technical Details

pH 3.14 TA 7.7g/L Alc. 13.7%

RRP: \$28.00

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