



JOSEF CHROMY
TASMANIA



2018 JOSEF CHROMY SAUVIGNON BLANC

Colour

Green hues with pale straw undertones.

Aroma

Intense varietal nose of passionfruit, melon and lifted ripe tropical aromas with hints of citrus.

Palate

Intense tropical fruits of guava and melon provide a juicy full mid-palate with nicely framed ginger spice and chalky tannins. The lemon-lime acidity is fresh and light, providing the textural palate with focus and length.

Grapes

100% Sauvignon Blanc sourced from the Tamar Valley in northern Tasmania.

Winemaking

The grapes are gently pressed and the juice is transferred to stainless steel tank. Clear juice is obtained by careful settling and racking and this is fermented cool to retain aromatics. Stabilisation and clarification is carried out quickly after fermentation in order to get the wine into bottle quickly to

retain freshness and zest.

Cellaring

Drink now to 2020.

Serving Suggestions

Enjoy with seafood or salads.

Technical Details

Alc. 13.9 % pH 3.3 TA 5.12 g/L
Residual Sugar: Dry (<1.5g/L)

RRP: \$28.00

JOSEF CHROMY WINES PTY LTD

370 Relbia Road Relbia Tasmania Australia 7258
PHONE 03 6335 8700 EMAIL wine@josefchromy.com.au
www.josefchromy.com.au