

2019 Josef Chromy Block 103 Pinot Noir

Colour	Deep, dense magenta
Aroma	Dark plum, roasted paprika
Palate	Dark and brooding, with velvet layers of red berry, black cherry and charred spice. Rich and full on the palate with hints of pepper and smooth, integrated tannins. The wine is tightly coiled awaiting release, and is expected to cellar beautifully.
Grapes	100% Pinot Noir sourced from a single site in the Tamar Valley, Northern Tasmania
Winemaking	Hand-picked Pinot Noir is gently destemmed with minimum berry breakage and placed with 35% whole bunches in small-batch open-top fermenters. Regular plunging is used to immerse the skins and extract colour and tannin as gently as possible. After pressing, the wine undergoes malolactic fermentation in French oak barriques and is matured in oak for 11 months prior to bottling. Unfined and unfiltered. 442 L produced.
Cellaring	Drink now or cellar to 2028 and beyond.
Serving	Pair with eye fillet and mushroom sauce, roasted beetroot salad or dark chocolate.
Technical	Alc 14.2%, pH 3.34, TA 6.45 g/L

