



2019 Josef Chromy Block 115 Pinot Noir

Colour	Deep crimson, violet rim
Aroma	Intense, ripe red berries, hint of eucalyptus
Palate	Beautifully complex with savoury whole-bunch spice. Leafy undergrowth and chinotto notes meld seamlessly with bright, ripe red fruits. Tannins are tangible but approachable
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. Each barrel in the group was sampled and two exceptional barrels were set aside for this release. Unfined and unfiltered.
Cellaring	Drink now or cellar to 2030 and beyond.
Serving	Pair with oven-roasted quail or mushroom ragout
Technical	Alc 14%, pH 3.33, TA 6.29 g/L

