

# 2019 Josef Chromy Chardonnay

<b>Colour</b>	Pale straw, pale gold undertones
<b>Aroma</b>	Citrus zest, tropical lime, white stonefruit over hints of toast and walnut
<b>Palate</b>	White nectarine and fresh grapefruit with subtle oatmeal characters. Balanced and structure palate with juicy lees complexity. Fresh natural acidity gives focus and length
<b>Grapes</b>	100% Chardonnay, estate-grown on our Relbia vineyard, Northern Tasmania
<b>Winemaking</b>	Hand-picked and whole bunch pressed directly into barrel. All oak consisted of French barriques (33% new oak, 21% 1 yr, 26% 2 yr and 19% 3 yr old barrels). Eight ferments were created with different yeast strains, including one wild ferment, to draw out textural, fruit, nut and biscuit characters. Some lees stirring towards the end of the ferments to build texture and autolytic charm. Strict barrel selection approximately 8 weeks after primary fermentation ensures that only the finest barrels are retained. After 8-10 months in barrel, the wine is blended, undergoes minimal fining and is sealed under screw-cap to enable the wine to be enjoyed at its optimum.
<b>Cellaring</b>	This Chardonnay is ready to enjoy now but the structure and natural cool climate acidity should enable confident cellaring until at least 2028.
<b>Serving</b>	Enjoy with full-flavoured fish and rich poultry dishes
<b>Technical</b>	Alc 13.8%, pH 3.27, TA 8.8 g/L, RS <2g/L (dry)

