



JOSEF CHROMY  
TASMANIA

# 2019 Josef Chromy Petillant

<b>Colour</b>	Cloudy pink
<b>Aroma</b>	Fruity and complex with notes of ripe pear and apple
<b>Palate</b>	A juicy, complex palate of dark, fleshy pear and rich red apple. Savoury yeast characters add texture and complexity.
<b>Grapes</b>	100% Pinot Noir from the Tamar Valley, Northern Tasmania.
<b>Winemaking</b>	<p>A Petillant Naturel sparkling wine. Wild yeast fermentation begins in tank and is completed in the bottle. The bottle is sealed prior to the ferment being completed to retain natural effervescence and yeast sediment. Each bottle is a unique ferment.</p> <p>Unfined, unfiltered, no preservatives, no sulphur added.</p>
<b>Cellaring</b>	Drink now
<b>Serving</b>	Serve chilled. Stand upright for 1 hour prior to opening to allow yeast sediment to settle.
<b>Technical</b>	Alc 12.0%, pH 3.39, TA 8.59 g/L

