



JOSEF CHROMY
TASMANIA



ULTIMATE
WINERY
EXPERIENCES
AUSTRALIA



2019 JOSEF CHROMY PINOT GRIS

Colour

Pale straw with light golden hues.

Aroma

Ripe juicy pear and white peach fruit aromas with hints of citrus.

Palate

The palate is full and textured with pear and fig flavours balanced by natural cool-climate acidity. The classic Tasmanian cool-climate acidity balances the wine, and gives focus and length to the generous fruit flavours.

Grapes

100% Pinot Gris sourced from northern Tasmania.

Winemaking

Harvesting was undertaken during the night to keep the fruit cool, and ensure the retention of the fresh aromatics. The grapes were gently pressed off skins. Utilising a slow fermenting yeast, the long ferment allowed for enhanced aromatics and increased complexity, which further develop through extended lees contact post fermentation.

Cellaring

Best consumed now to 2024

Serving Suggestions

Antipasto, Risotto, tempura vegetables.

Technical Details

pH 3.11 TA 6.71g/L Alc. 14.0%

RRP: \$29.00

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