



2020 Josef Chromy Zweigelt

Colour	Dense, ruby red
Aroma	A touch of dolerite-inspired minerality underneath red cherry aromatics.
Palate	The palate is ripe and utterly juicy, embedded in balm-like texture and softened, fine tannins. Dense and fruit-forward characters of raspberry, boysenberry and ripe plums. Graphite edges offer vivid freshness.
Grapes	<p>100% Zweigelt produced from a single block on our Relbia vineyard, Northern Tasmania. Grafted over in 2016 with production limited to a maximum of 2 T of fruit each vintage.</p> <p>Originating in Austria from a crossing of Blaufranksich, known for its bite, and St Laurent, known for its body. Zweigelt is the third most widely planted red grape variety in the Czech Republic.</p>
Winemaking	Early morning hand-pick of 1 T of fruit, destemmed whilst still cold into a small open-top fermenter. Cold-soaked for 2 days until wild yeast activity was evident, then inoculated with a yeast strain to promote fruit expression. Hand-plunged 2-3 times daily with 2 pump-overs. On skins for 11 days before being gently pressed into a settling tank for 2 days. Racked into 3 old, very tight grain French oak barrels. The wine underwent natural malolactic fermentation over 3 weeks and spent 9 months in barrel. Minimal sulphur added. Bottled unfiltered and unfiltered.
Cellaring	Ready to enjoy now or cellar until 2023.
Serving	Enjoy with seafood arrabbiata
Technical	Alc 13%, pH 3.3, TA 8.53 g/L, RS <2g/L (dry)

