



JOSEF CHROMY  
TASMANIA

## 2021 Sally Field Blend

<b>Colour</b>	Deep salmon
<b>Aroma</b>	Blood orange and woody spice
<b>Palate</b>	Beginning with Campari, blood orange and cardamom characters that evolve on the palate to reveal notes of olive, wild strawberry, bracken fern and black rice.
<b>Grapes</b>	10 varieties grown in the Ampelography Vineyard at the rear of the Josef Chromy restaurant at Relbia, northern Tasmania. Pinot Noir, Chardonnay, Gruner Veltliner, Pinot Gris, Sauvignon Blanc, Riesling, Zweigelt, Cabernet Sauvignon, Gewurztraminer and Pinot Meunier.
<b>Winemaking</b>	Fruit is hand-picked in a single pass in preparation for co-fermentation. All white varieties are fermented whole-bunch, with destemmed red fruit layered on top in the fermenter. 2021 being a low fruit year, this vintage was boosted with the addition of a small parcel of estate-grown Pinot Gris, which will build glycerol and mouthfeel. 100% wild-ferment before the wines is pressed to three old oak barrels (5 <sup>th</sup> fill) to add rounding and some tannin pick up. Bottled unfinned and unfiltered. No preservative added.
<b>Cellaring</b>	Ready to drink now, and will continue to open up in the glass as the different varieties come to the fore.
<b>Serving</b>	Can be served chilled or room temperature. Enjoy with sashimi and tuna dishes, allowing the wine to cut through the oiliness of the fish without reacting on the palate.
<b>Technical</b>	Alc 12%, pH 3.54, TA 6.85 g/L, RS <2g/L (dry)

