



JOSEF CHROMY
TASMANIA



2014 JOSEF CHROMY BLOCK 17 SINGLE BLOCK PINOT NOIR

The depth and texture of this exceptional Pinot Noir encouraged the winemakers to produce a special bottling of the best single barrel from one of our favourite blocks.

Colour

Lustrous red and purple hues.

Aroma

Lifted nose of vanilla, chocolate, dark red cherries, wild raspberries and a hint of coffee.

Palate

Rich palate of dense red fruits and light roast coffee.

The palate is concentrated and structured with supple tannins, leading into a long finish.

Grapes

100% Pinot Noir hand-picked from Block 17 in our Estate Vineyard at Relbia, Northern Tasmania.

Winemaking

Hand-picked Pinot Noir is gently destemmed and placed in small batch open top fermenters with approximately 25% whole bunches. Regular plunging (punch-down or pigéage) is used to immerse the skins and extract colour and tannin as gently as possible. After pressing, the wine undergoes malolactic fermentation in French Oak barriques and is matured in oak for 11 months.

This wine is unfined, unfiltered and bottled by hand.

Cellaring

Whilst approachable now, the richness of fruit and fine tannins will reward you, after careful cellaring. Optimum cellaring now to 2030.

Technical Details

13.8% Alc/Vol

Serving Suggestions

Rich game meats and hearty, savoury dishes.

RRP \$150.00

www.josefchromy.com.au

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