



JOSEF CHROMY T A S M A N I A

James Halliday
Australian Wine
Companion



Josef Chromy Wines

Rated by James Halliday in Wine Companion 2014 edition



2013 PEPIK PINOT GRIGIO

Colour

Pale straw.

Aroma

Lifted notes of ripe pear, fresh cut apple and honeysuckle.

Palate

Fresh citrus fruits combine with complex notes of orange peel and lemon tart. The juicy fruit profile and textural complexity of the wine, creates a viscous mouthfeel, which is balanced by a crisp acid finish.

Grapes

The estate grown fruit for this wine was sourced from our single vineyard site at Relbia in 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 was allowed to further develop

through extended lees contact post fermentation. The wine was bottled under screwcap to retain freshness.

Cellaring

The wine is made to be enjoyed in its youth. Drink now to 2015.

Serving Suggestions

Perfect for seafood, and summer afternoons with antipasti platters.

www.josefchromy.com.au

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