



## 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



### 2014 PEPIK CHARDONNAY

#### Colour

Very pale straw

#### Aroma

Lifted tropical and ripe citrus fruits with green apple and pear aromas

#### Palate

A crisp, zippy palate with green apple, grapefruit, cut lime and light guava flavours. The palate is tight and focused with a long, fresh finish.

#### Grapes

100% Chardonnay sourced from our estate vineyard at Relbia in northern Tasmania.

#### Winemaking

Hand picked Chardonnay grapes are gently pressed and the juice is transferred to stainless steel tank. Fermentation is started immediately and this is kept cool to retain aromatics. Full juice solids are retained for fermentation to give richness and texture. Stabilisation and clarification is carried out quickly after fermentation in order to get the wine into bottle quickly to retain freshness and zest.

#### Cellaring

This Chardonnay is ready to enjoy now but the structure and natural cool climate acidity should enable confident cellaring until 2022.

#### Technical Details

Alc. 12.9%    TA 8.3 g/l    pH 3.27  
Residual Sugar: Dry (<2 g/L)

#### Serving Suggestions

Light Indian dishes or Tempura battered fish with hand cut chips.

[www.josefchromy.com.au](http://www.josefchromy.com.au)

370 Relbia Road, Relbia, Tasmania

T 03 6335 8700 E [wine@josefchromy.com.au](mailto:wine@josefchromy.com.au)