



JOSEF CHROMY
T A S M A N I A

2014 PEPIK PINOT GRIGIO



Colour

Pale yellow

Aroma

Ripe pear, red apple and citrus

Palate

Vibrant flavours of fresh cut pear with crisp citrus lead into a juicy palate with texture and complexity. The mouthfeel is rich and viscous but balanced by crisp acidity, giving a long, clean 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 2016.

Serving Suggestions

Perfect for seafood, and summer afternoons with antipasti platters.

Technical Details

Alc. 12.5% TA 8.4 g/l pH 3.13
Residual Sugar: 9 g/L

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