



JOSEF CHROMY
TASMANIA

2016 PEPIK CHARDONNAY



Colour

Pale straw

Aroma

Lifted fruit notes of white peach, nectarine and ripe citrus aromas.

Palate

A complex textural palate featuring ripe lemon, melon and cantaloupe fruit flavours. The green apple acidity provides focus and freshness to the palate.

Grapes

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

Winemaking

Hand picked Chardonnay grapes are whole bunched 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 2023.

Technical Details

Alc: 13.5% pH 3.31 TA 9.4g/L
Residual Sugar: Dry (<2g/L)

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