



JOSEF CHROMY
TASMANIA



2016 PEPIK PINOT NOIR

Colour

Light garnet

Aroma

Lifted sweet red cherry and wild strawberry with hints of savoury spice.

Palate

A generous and plush palate of ripe cherry and wild berries with lively dark clove and cinnamon spices. The tannins are supple, fine and meld with the juicy fruit to provide an intense and lingering finish.

Grapes

100% Pinot Noir sourced from the Tamar Valley in Northern Tasmania.

Winemaking

Selected batches of Pinot Noir fruit are gently destemmed and placed in small batch open top fermenters. Gentle plunging and pump over techniques, combined with warm fermentations, ensure the retention of bright fresh fruit characters. After pressing, the wine undergoes malolactic fermentation in old French oak barriques and stainless steel.

Cellaring

Drink now to 2023

Technical Details

14% Alc/Vol TA 4.9g/l pH 3.65

Serving Suggestions

Spiced ham, roasted spatchcock or spicy tomato based pasta's.

RRP \$25.00

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