



JOSEF CHROMY
T A S M A N I A

2018 PEPIK PINOT GRIGIO

Colour

Pale yellow.

Aroma

Ripe quince and apricot jelly.

Palate

Fresh juicy palate with ripe nectarine, melon and apricot. A crunchy refreshing finish.

Grapes

The fruit grown for this wine was sourced from vineyard sites in Northern Tasmania.

Winemaking

Our Pinot Grigio is harvested at optimum ripeness in order to retain crisp acidity and freshness. The bunches are gently destemmed without crushing and the juice pressed directly to stainless steel tanks. The fermentation is carried out with a relatively neutral yeast to showcase the varietal characters.

Cellaring

The wine is made to be enjoyed in its youth. Drink now to 2022.

Serving Suggestions

Perfect for seafood, and summer afternoons with antipasti platters.

Technical Details

Alc. 13.1% 5.34 TA g/L 3.13 pH
Residual Sugar: 5.92 g/L

RRP:\$25.00