



JOSEF CHROMY
TASMANIA



2018 PEPIK PINOT NOIR

Colour

Vibrant Cherry red.

Aroma

Lifted red fruit of strawberry, cherry and raspberry. Hints of blood orange and complexing dried herb characters of thyme.

Palate

A generous and plush palate of juicy ripe red fruit of cherry, raspberry, plum and complex spice. The tannins are supple, fine and well structured to provide an intense, lingering and focused 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 2026

Technical Details

Alc/Vol 13.8% TA 5.03g/l pH 3.45

Serving Suggestions

Spicy tomato pastas or light red meats.

RRP \$25.00

Release Date: November 2019

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