



JOSEF CHROMY
TASMANIA



2011 PEPIK Chardonnay



Colour: Pale straw

Aroma: Complex, apple, citrus and white stone fruit notes.

Palate Fruit driven Chardonnay exhibiting primary fruit characters of green apple and melon leading to a soft yet crisp clean palate of citrus, guava and grapefruit flavours balanced by natural acidity.

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

Winemaking: Hand picked Chardonnay grapes are gently 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 confidence in cellaring for at least 5-8 years

Serving Suggestions: Full flavoured fish and white meats.

Technical Details: Alc. 13.0 TA 6.5 g/l pH 3.1
Residual Sugar: Dry