



## JOSEF CHROMY TASMANIA

### VINTAGE CONDITIONS

Good winter and spring rainfall allowed the vines an early and strong bud-burst when the season began. Warm (for Tasmania) mild conditions produced moderate crops that ripened early and displayed richness and intensity of flavour with beautifully balanced power and natural acidity for age-ability and length. Undoubtedly one of the finest vintages of recent years.

## 2012 ZDAR PINOT NOIR

### Colour

Rich dark red

### Aroma

Ripe cherry, wild berry and dark chocolate with smoky savoury notes.

### Palate

A full rounded palate with savoury earthy flavours adding depth and complexity with spice on the finish. The tannins are silky giving a full structured mouthfeel seamlessly integrated with ripe Pinot fruit and subtle oak characters.

### Grapes

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

### Winemaking

Hand picked Pinot Noir is gently destemmed with minimum berry breakage and placed with 35% whole bunches in small batch open top fermenters with regular plunging to immerse the skins and extract colour and tannin as gently as possible. After pressing the wine undergoes malolactic fermentation in French Oak Barriques and is matured in oak for 11 months prior to bottling. A further 3 years ageing in bottles is undertaken in temperature controlled conditions before the wine is released.

### Cellaring

Whilst already aged in our cellar and very approachable now, the richness of fruit and fine tannins with further cellaring will reward you with a complex, savoury wine. Optimum cellaring to 2022

### Serving Suggestions

Roast venison, duck and other game meats.

### Technical Details

13.9% Alc/Vol TA 6.7 g/l 3.65 pH



[www.josefchromy.com.au](http://www.josefchromy.com.au)

370 Relbia Road, Relbia, Tasmania

T 03 6335 8700 E [wine@josefchromy.com.au](mailto:wine@josefchromy.com.au)