



JOSEF CHROMY
TASMANIA



2018 JOSEF CHROMY PINOT NOIR

Colour

Dark red hue with hints of garnet.

Aroma

Sweet cherry lifted with hints of violets and lavender. Coupled with whole bunch aromatic lift.

Palate

Fine tannin structure, long creamy dark chocolate palate with hints of sour cherry. Oak gives the wine a good structure and poise to finish. White pepper savoury cinnamon spice and subtle oak. Refreshing acidity is followed by a long finish.

Grapes

100% Tasmanian Pinot Noir sourced from our Estate Vineyard at Relbia, northern Tasmania.

Winemaking

Hand-picked Pinot Noir is gently destemmed and placed in small batch open top fermenters with approximately 25% whole bunches. Early regular remontage (pump-over) and pigéage (plunging) is used 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 8 months prior to bottling.

Cellaring

Whilst approachable now, the richness of fruit and fine tannins will reward careful cellaring with a complex, spicy wine. Optimum cellaring now to 2025.

Serving Suggestions

Sushi, charcuterie and lighter red meats.

Technical Details

Alc. 13.8% pH 3.5 TA 6.3g/L

RRP: \$39.00

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