



JOSEF CHROMY
TASMANIA

2005 ZDAR LATE DISGORGED VINTAGE SPARKLING



Colour

Light golden with a fine beaded mousse

Aroma

Fresh bread dough and crisp green apples.

Palate

A rich creamy palate full of toasty yeast characters with crisp green apple and pear fruit. Finely structured with a fine bead and fresh acidity giving delicacy and length to support the richness of the palate.

Grapes

53% Pinot Noir and 47% Chardonnay sourced from our estate vineyard at Relbia in northern Tasmania.

Winemaking

Hand picked grapes are whole bunch pressed and the free run juices tasted are blended prior to fermentation. Primary fermentation is carried out in stainless steel tanks with a neutral yeast strain and the wine is then stabilised prior to

re-inoculation with the same yeast strain for bottle fermentation. The wine is aged with its yeast lees for 10 years before disgorging to give a rich, yeasty sparkling. A light dosage is employed to retain crispness and length.

Cellaring

We have cellared the wine for 10 years so that it can be enjoyed now but further bottle age will reward those who enjoy the complex toasty characters developed by further ageing.

Serving Suggestions

Enjoy as an aperitif or match with fresh fruit, oysters, pastries or pate and terrine.

Technical Details

Alc. 12.3 % TA 8.1 g/l pH 3.01

Only 150 bottles of this wine is available.

www.josefchromy.com.au

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