



## JOSEF CHROMY TASMANIA

James Halliday  
Australian Wine  
Companion



Josef Chromy Wines

Rated by James Halliday in Wine Companion 2017 edition



### 2016 JOSEF CHROMY CHARDONNAY

#### Colour

Pale straw with pale golden undertones.

#### Aroma

Citrus zest, tropical lime and white stonefruit. Underlying hints of toast & walnut.

#### Palate

Elegant primary citrus fruit flavours of lemon and grapefruit are underpinned by sweet, creamy macadamia nut notes and hints of oatmeal. The palate is structured and balanced, with juicy lees complexity and toasty undertones. Fresh, natural acidity gives focus and length.

#### Grapes

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

#### Winemaking

The Chardonnay grapes were hand picked and whole bunch pressed directly into barrel. All oak consisted of French barriques with approximately one third new, and

the remainder one and two year old. Fermentation was carried out in barrel, with elements of wild ferment and a small percentage of malolactic fermentation for enhanced texture and depth. Barriques are stirred weekly to give palate weight and complexity. The wine spent approximately 12 months in oak, before being bottled. Sealed under screw-cap to enable the wine to be enjoyed at its optimum.

#### Cellaring

This Chardonnay is ready to enjoy now but the structure and natural cool climate acidity should enable confident cellaring for 8 years.

#### Serving Suggestions

Full flavoured fish and rich poultry dishes.

#### Technical Details

Alc 13.5% TA 8.37g/L pH 3.16  
Residual 1.5g/L (dry)

RRP: \$38.00

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