



JOSEF CHROMY TASMANIA

James Halliday
Australian Wine
Companion



Josef Chromy Wines

Rated by James Halliday in Wine Companion 2017 edition



2016 JOSEF CHROMY GEWÜRZTRAMINER

Colour

Pale straw

Aroma

Lifted aromatics of fresh guava, green ginger and underlying hints of jasmine, grapefruit and rose petal.

Palate

The wine displays an intense, rich, full-bodied palate with mineral characters and lemon-lime zest. Background notes of chai tea add to a complex sensory profile. The fresh natural acid gives the wine length and persistence.

Winemaking

The Gewurtztraminer grapes were de-stemmed into a champagne press, where they were left for four hours to soak on skins. This is undertaken to build texture and phenolic into the wine. The juice was then pressed to stainless steel, with a small portion going to barrel for ferment. A long cool fermentation period followed, and the wine was subsequently fined, filtered and bottled under screwcap to retain freshness.

Cellaring

Early drinking will be rewarded with a fresh crisp profile. However the wine will develop enhanced complexity with mid to long term cellaring. Drink now to 2026.

Serving Suggestions

Stinky soft cheese such as Munster, Maroilles or Livarot.

Technical Details

Alc. 13.9% Residual Sugar <1g/L

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