



JOSEF CHROMY
TASMANIA



2017 JOSEF CHROMY PINOT GRIS

Colour

Pale straw with light golden hues.

Aroma

Ripe juicy pear and yellow peach fruit aromas with hints of almond and honeydew melon.

Palate

A rich and full, textural palate with fruit flavours of juicy pear and ripe melon with subtle traces of citrus. The classic Tasmanian cool-climate acidity balances the wine, and gives focus and length to the generous fruit flavours.

Grapes

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

Winemaking

Our Pinot Gris is harvested quite ripe in order to gain rich flavours and texture. The bunches are gently destemmed without crushing and the juice pressed directly to stainless steel tanks. The fermentation is carried out with a relatively neutral yeast to showcase the varietal characters.

Cellaring

Best consumed now to 2020.

Serving Suggestions

Antipasto, Risotto, tempura vegetables.

Technical Details

pH 3.26 TA 5.8g/L Alc. 13.8%

RRP: \$28.00

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