



JOSEF CHROMY
TASMANIA



2017 JOSEF CHROMY ROSE

Colour

Vibrant pale pink.

Aroma

Classic Pinot Noir characters of ripe strawberry and blood orange nose with subtle creamy tones.

Palate

Bright and fresh with juicy red berries, wild strawberry, cranberry and crunchy citrus fruits combine to give a refreshing and crisp palate with a balanced and long finish.

Grapes

100% Pinot Noir grapes sourced from our estate vineyard at Relbia in northern Tasmania

Winemaking

Estate Pinot Noir is tipped into the press and the skins are allowed to soak in the juice for four hours at cold temperatures to pick up delicate colour, texture and aroma. The juice is then drained and pressed off the skins, and fermented at cool temperatures to retain the delicate fruit driven

characters. Bottled under screwcap, to enable the wine to be enjoyed at its optimum.

Cellaring

This wine is made with a focus on fresh fruit flavours. Therefore it is best enjoyed in its youth. Drink now to 2019.

Serving Suggestions

Summer seafoods, vegetable tagine or chicken liver parfait.

Technical Details

pH 3.05 Alc 13.0% TA 8.3 g/L
Residual Sugar: Dry (2.5 g/L)

RRP \$28.00

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