



JOSEF CHROMY
TASMANIA

2017 PEPIK CHARDONNAY

Colour

Pale straw.

Aroma

Complex nose with ripe white peach, nectarine and citrus aromas with subtle savoury notes.

Palate

A generous and textural palate with concentrated ripe lemon, and white melon fruit flavours and briny complexity. The tension of the natural acidity provides focus and freshness to the richness of a palate complexed by multiple fermentation techniques and lees stirring.

Grapes

100% Chardonnay sourced from the Tamar Valley in northern Tasmania.

Winemaking

Hand picked Chardonnay grapes are whole bunched pressed and the juice is transferred to stainless steel tank. Fermentation is started immediately and this is kept cool to retain aromatics. Full juice solids are retained for fermentation to give richness and texture. Stabilisation and clarification is carried out quickly after fermentation in order to get the wine into bottle quickly to retain freshness and zest.

Cellaring

This Chardonnay is ready to enjoy now but the structure and natural cool climate acidity should enable confident cellaring until 2030.

Technical Details

Alc: 13% pH 3.11 TA 7.8g/L
Residual Sugar: Dry (<2g/L)

RRP: \$25.00



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