



JOSEF CHROMY TASMANIA

James Halliday
Australian Wine
Companion



Josef Chromy Wines

Rated by James Halliday in Wine Companion 2017 edition



PEPIK SPARKLING ROSÉ

Colour

Salmon pink with a lively fine bead

Amora

Crisp Granny Smith apple with strawberry notes.

Palate

A young, vibrant Sparkling Rose with lifted fresh field berries carry onto a clean textural palate with length and freshness.

Grapes

Pinot Noir 94% and Chardonnay 6% sourced from our estate vineyard at Relbia in northern Tasmania.

Winemaking

Whole bunches of hand-picked fruit are gently pressed to ensure delicate flavours. After primary ferment the wine is tiraged with no malolactic fermentation and disgorged after 18 months on yeast lees to retain crisp, fresh flavours. Colour incorporated during disgorging with pinot noir table wine.

Cellaring

Drink now to 2020

Serving Suggestions

Salmon or light seafood.

Technical Details

Alc. 12.0% TA 7.2 g/l pH 2.91

Residual Sugar 12g/l

Tirage Date: 19/11/2015

Disgorgement date: 18/11/2016

RRP\$: 32.00

JOSEF CHROMY WINES PTY LTD

370 Relbia Road Relbia Tasmania Australia 7258

PHONE 03 6335 8700 EMAIL wine@josefchromy.com.au

www.josefchromy.com.au