



JOSEF CHROMY TASMANIA

James Halliday
Australian Wine
Companion



Josef Chromy Wines

Rated by James Halliday in Wine Companion 2017 edition



PEPIK SEKT NV

Colour

Pale gold with green hues and fine mousse.

Aroma

Lifted floral aromatics of honeysuckle and white peach.

Palate

Crunchy granny smith apple, with hints of apricot jam and white pear. The off-dry juiciness combines with subtle bottle-ferment complexity and lively acid.

Grapes

100% Estate grown Riesling grapes from our vineyard at Relbia in Tasmania's North.

Winemaking

Grapes are hand-picked and gently whole bunch pressed to retain floral aromatics. Primary fermentation was carried out in stainless-steel tanks utilising a Champagne yeast. The wine was then stabilised and re-inoculated prior to bottle fermentation. Following a minimum of 12 months on yeast lees to build subtle complexity, the wine is disgorged in conjunction with a light dosage to obtain wine balance.

Cellaring

Best enjoyed now, however will develop further complexity with extended cellaring.

Serving Suggestions

German sausages, pate or fresh seafood.

Technical Details

Alc. 12.0% TA 10.06 g/L pH 3.12

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