



JOSEF CHROMY
TASMANIA



2017 PEPIK PINOT NOIR

Colour

Dense dark red colour with hints of purple.

Aroma

Lifted dark ripe cherries with blackcurrants and hints of raspberry.

Palate

A generous and plush palate of ripe dark cherries and blackcurrants with fresh raspberry acidity and complex spice. The tannins are supple, fine and well structured to provide an intense, lingering and focused finish.

Grapes

100% Pinot Noir sourced from the Tamar Valley in Northern Tasmania.

Winemaking

Selected batches of Pinot Noir fruit are gently destemmed and placed in small batch open top fermenters. Gentle plunging and pump over techniques, combined with warm fermentations, ensure the retention of bright fresh fruit characters. After pressing, the wine undergoes malolactic fermentation in old French oak barriques and stainless steel.

Cellaring

Drink now to 2024

Technical Details

Alc/Vol 13.53% TA 5.03g/l pH 3.63

Serving Suggestions

Spicy tomato pastas or light red meats.

RRP \$25.00

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