



JOSEF CHROMY
T A S M A N I A

Josef Chromy NV Tasmanian Cuveé

Grape Variety

Chardonnay 50%

Pinot Noir 47%

Pinot Meunier 3%

Sourced from our estate vineyard at Relbia in northern Tasmania.

Vintage

NV

Colour

Pale straw with a lively fine bead.

Aroma

Crisp Granny Smith apple, oyster shell, sea spray and citrus.

Palate

A fresh, lively palate of green apple and lemon with hints of toasted biscuit.

Winemaking

Whole bunches of hand-picked fruit are gently pressed to ensure delicate flavours and minimal phenolic pick up.

The alcoholic fermentation takes place in stainless steel tanks, and malolactic fermentation is arrested to retain high levels of natural acidity and maximum freshness.

The resulting base wine is blended with a portion of reserve wine each year to reflect the Josef Chromy house style. The wine is then tiraged and sent to second fermentation in bottle following the traditional method.

The wine spent 15 months aging on lees, before being disgorged and sealed under cork.

Disgorged March 2024

Cellaring Potential

Enjoy now for maximum freshness. The wine will further develop in bottle to exhibit more savoury and complex characters, whilst retaining the crisp citrus driven fruit.

Serving Suggestions

Aperitif, Oysters

Wine Analysis

Alc. 12%

Residual Sugar 7g/L

