



# 2020 Josef Chromy Chardonnay

<b>Colour</b>	Pale gold with green hue
<b>Aroma</b>	Citrus blossom, white stonefruit, green guava and sea spray with notes of shortbread and blanched almond.
<b>Palate</b>	Tightly coiled with layered stonefruit, ripe loquat and grapefruit. Juicy acidity extends the intrinsic minerality. Medium body derived from selective barrel stirring. Umami and savoury notes of pistachio and shortbread from the inclusion of some wild ferment parcels. Although restrained in youth, this wine will develop mandarin, beeswax, richer stonefruit and fig with age as the acidity relaxes.
<b>Grapes</b>	100% Chardonnay, estate-grown on our Relbia vineyard, Northern Tasmania
<b>Winemaking</b>	Sourced from our premium Chardonnay block, fruit is hand-picked when cold and whole bunch pressed. The juice is settled overnight and barrelled in French oak barriques. 20% is set to wild yeast and the balance is inoculated with 2 yeast strains. 20% undergoes malolactic fermentation. Judicious stirring during elevage keeps lees fresh and builds weight and texture. The final blend of 8 barrels is approximately 35% new oak for lifted sweetness, 35% 1 yo and 30% 2yo barriques. The wine spent 10 months in barrel prior to blending, followed by minimal fining and bottling.
<b>Cellaring</b>	This Chardonnay is ready to enjoy now but the structure and natural cool climate acidity should enable confident cellaring until at least 2029.
<b>Serving</b>	Enjoy with full-flavoured fish and rich poultry dishes
<b>Technical</b>	Alc 13%, pH 3.3, TA 8.5 g/L, RS <2g/L (dry)

