

	Retail	Savings
\$22.99	\$26.98	15%

2013 Josef Chromy Pepik Pinot Noir product-timed-pdf - Tasmania, Australia - 90 Vinous

Why We're Drinking It

90pts Vinous: *Limpid red. Spicy, energetic and focused on the nose, displaying fresh red berry and candied rose scents that open up and deepen with aeration. Taut, sappy and subtly sweet on the palate, offering bitter cherry and redcurrant flavors plus a touch of spicecake. In a restrained, elegant style, showing no excess fat. Smooth, sneaky tannins frame the fruit on the persistent, spicy finish.*

AWARDS

Top 50 most influential wine personalities Australia's Wine Business Magazine 2008

Export Leadership Award Tasmanian Export Awards 2008

National Export Hero Award Australian Institute of Export 2009

Honorary Life Member Tamar Valley Wine Route 2010

Royal Hobart Wine Show Tasmanian Award for outstanding services to the Tasmanian wine industry 2011

Tasting Notes

Lifted sweet berry fruits of raspberry and red mulberry with hints of dark cherry, complex spice and smoky undertones. Light and silky notes of bright red cherries, combine with juicy strawberry and raspberry fruits. The smooth texture is complemented by supple tannins and fresh acidity, creating a wine of purity and finesse. 100% Pinot Noir sourced from our Estate Vineyard located at Relbia in Northern Tasmania.

VARIETAL
100% Pinot Noir
APPELLATION
Northern Tasmania
ALCOHOL
13.00
SIZE
750ml
BLEND
100% Pinot Noir

The Story to Know

Josef Chromy Wines has a state-of-the-art winery at the base of the vineyard at Relbia, just south of Launceston. The modern and minimalist exterior provides a home for some of the best winemaking equipment available. Fruit reception begins with a vibrating hopper that gently shakes the grapes into the destemmer. The grapes are pumped gently into the press through a peristaltic pump, using the same technology that transfers live fish or pumps blood during heart bypass surgery.

A high-tech German press enables juice extraction at low pressures, giving more delicate aromatic juices. All Pinot Noir is fermented in small batch open top fermenters and a pneumatic plunging device, co-developed by Josef, is used to gently plunge the cap and manage the extraction of colour and tannin during the fermentation. All the equipment and processes in the winery are designed to respect the delicate varietal flavours of the high quality, cool-climate Tasmanian

fruit.

Josef Chromy OAM has been instrumental in the development of the Tasmanian food and wine industry, having owned and developed some of Tasmania's leading wineries including Rochecombe (now Bay of Fires), Jansz, Heemskerk and Tamar Ridge.

At 76, when most people would be thinking about easing up, Josef launched Josef Chromy Wines in December 2007. In just over 4 years, Josef Chromy Wines made an impressive impact on the Australian wine industry. In a very short period, Josef Chromy Wines amassed 14 trophies and 170 medals, making it one of the most successful launches in the history of the Tasmanian Wine Industry.

Joe acknowledges Tasmania as the regional hero in this development. Josef Chromy Wines is the culmination of Joe's experience in the Tamar Valley. The unique 60 ha vineyard site and location deliver both exquisite table and sparkling wines, and provides one of the most memorable food and wine experiences in Tasmania.

Joe fled his war-torn Czech village in 1950 as a penniless 19-year-old after eleven years of Nazi and Soviet occupation. He escaped across borders guarded by minefields, dogs and soldiers, suffering five months of privation before immigrating to Australia. Over the next 40 years, he used his skills as a Master Butcher and Smallgoods Maker to build his business, Blue Ribbon Meat Products, into one of Tasmania's leading brands.

In 1993, Blue Ribbon was floated on the Australian Stock Exchange, and Joe used the money to invest in Tasmania's fledgling wine industry. Joe is loyal to his adopted home, and all his property investments are in Tasmania.

"Loyalty is a quality I value highly and this definitely affects my investment decisions. We do at times look elsewhere but so far there have been sufficient quality opportunities in this State that I love."
