

JOSEF CHROMY TASTING NOTES

2021 Josef Chromy Riesling - \$32

- A very youthful pale yellow hue as you'd expect.
- Lemongrass and lime rind, then a tease of something more exotic guava and lychee. It's a compelling nose.
- First sip reveals plenty of zest and crunchy acidity. A slight viscosity to it a textural charm, which rounds out some of the acid edges.
- Time in the glass allows it to find its feet as it warms and sees some air. Lovely, very young cool climate Riesling with loads of natural acidity.
- Clean and concise.

92 points

2021 Josef Chromy Sauvignon Blanc - \$32

- There's a verdant character to the nose dried herbs; lemongrass (again); aromatics are only just ripe.
- It's an entirely different story on the palate a leesy slipperiness to it a syrupy sweetness.
- This seems to be a manipulated style definitely a crowd pleaser I don't think it speaks of place or region though that may not be the intention.

87 points

2021 Josef Chromy Pinot Gris - \$30

- Paler in the glass than most labelled as "gris" straw yellow.
- Cinnamon and pear-skin guava lurking a hint of musk. Subtle and instantly appealing.
- That pear-skin spiciness carries through the palate it affords it structure and tannin grip.
- More Alto Adige than it is Alsace this is a very good wine.
- A lovely saline minerality freshens the finish.
- I don't often get excited by the variety, but this wine is lovely and is entirely sessionable.

93 points

2021 Josef Chromy Rose - \$32

- Brighter pink than most on the market like the confidence of the clear packaging.
- It really is the classic rose nose of red berries more strawberries than raspberries.
- There's a bright sapidity to it when sipped the same red berries, with a red cherry acid line that supercharges freshness and energy.
- It's compact enough, but shy on complexity in a competitive market. Cellar door darling.

88 points



2020 Pepik Chardonnay - \$26

- Pale straw in the glass more Riesling than Chardonnay to the eye.
- Very light on its feet and agile lifted aromas lemon pith and lemongrass.
- That theme carries to the palate loads of citrus energy zesty entirely driven by acid derived structure oak imperceptible.
- It's a refreshing, vital young white wine rather than classically varietal. That noted it does it well.

90 points

2020 Josef Chromy Chardonnay

- There's some depth to the colour winemaking.
- It is a lovely nose roasted cashews; quality oak; lemon essence; lactose.
- Rich, ripe, caramel and peach all lovely Chardonnay characteristics a little much in one package, and not necessarily representative of the region. Oxidative handling? Seems a little advanced.
- It's a lovely wine but it says nothing of Tasmania. Could come from a number of regions that produce quality chardonnay.

91 points

2013 Josef Chromy ZDAR Chardonnay - \$80

- Bright yellow in the glass bright certainly youthful considering its age.
- Again the nose here is very attractive driven by lemon essence quality oak, with some spice and a measured dose of oatmeal. Barrel ferment on full show.
- It's quite delicious with a roundness and generosity in harmony with its soft acidity. It's balanced and seemingly bullet-proof hard to see this showing any fatigue, any time soon.
- I've no doubt there are bells and whistles that have faded over time the "struck match" now dissipated but this is classy and comfortable in its skin.
- Huge kudos for longevity and structure.

95 points

2019 Josef Chromy Pinot Noir - \$42

- Translucent crimson certainly varietal still youthful.
- Dark cherries lead the nose oak spice and more than a tease of pepper it has some earthy grunge.
- First sip reveals a soft roundness, a textural charm. Cherries, again, and cinnamon high-toned red acidity a grip of tannin. It's firm and forthright. Still needs some time to show its best.
- I think it needs to see more air through the winemaking process.
- Underlying fruit is very good.

93 points



2019 Josef Chromy Block 103 Pinot Noir - \$99

- It's deeper and denser than the estate wine dark cherry, with paler edges.
- Spice leaps from the glass loads of charry oak and bunch dried herbs and cloves. Loads of torque.
- Time in the glass allows the lovely underlying fruit to emerge there's silken, black cherry fruit here with sour cherry acidity driving the finish.
- Sometimes less is more. I see loads of intent in this wine, and loads of oak.
- It will soften and improve with time but it will never be in balance.

93 points

2014 Josef Chromy Zdar Pinot Noir - \$80

- Pale, garnet red still bright at the edges.
- The sour cherry and dark fruitedness of this vineyards DNA evident on the nose...as are the oak preferences char and spice.
- Lovely mid palate sweetness soft and measured tapering into a burnt orange, Campari dried herb finish.
- These wines clearly need time to lose their edges,

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