



FROMM Chardonnay 2019

Grape variety	100% Chardonnay	
Bottled	September 2020	
Cellaring potential	Enjoy now to 2027	
Winemaker	Hätsch Kalberer	
Wine analysis	Alcohol	13.5%
	pH	3.12
	Residual sugar	less than 1 g/l



Comment

Made from two vineyards located in Marlborough's Brancott Valley, the grapes were crushed with stems before pressing, then "wild" yeast fermented to bone-dry, in mainly older Burgundian barrels and allowed to go through 100% malolactic fermentation.

The colour is pale yellow with a green hue. The nose offers some understated stonefruit aromas, lemongrass and a discreet flintstone minerality that adds to the wine's overall austere complexity and follows through on the tight and focused palate. It's a deliberate stylistic choice in the vinification to emphasise minerality and vineyard expression over generic Chardonnay aromas, tropical fruit or oak complexities.

This is a classic FROMM Chardonnay, precise and tight, but never aggressive, with good density and a firm textural quality, complemented by the positive phenolics.

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