



## Fromm Chardonnay 2017

---

Grape variety	100% Chardonnay	
Bottled	November 2018	
Cellaring potential	2024	
Winemaker	Hätsch Kalberer	
Wine analysis	Alcohol	14.5%
	Total acidity	6.4 g/l
	pH	3.10
	Residual sugar	Less than 1 g/l



**Comment** Made from 100% old vine Mendoza clone, hand-picked, then crushed and presses into Burgundy oak barrels for wild yeast fermentation until bone dry. The wine is then matured in barrel for 12 months during which time the wine underwent full malolactic fermentation.

Opening with lifted steely, chalky minerality the aromas are then suffused with bright citrus fruit and hints of savouriness (brioche). The palate combines fruit weight and balanced acidity with a tight yet layered structure that slides gracefully through the mouth. This 2017 vintage punches well above its weight and in fact is very much Clayvin-esque in style and quality. Certified organic.

**Short description** A Chardonnay with focussing minerality, ripe citrus fruit aromas and great palate weight. The palate shows tight yet generous structure and lovely acid drive. (December 2018)

FROMM WINERY  
15 Godfrey Road, RD 2  
Blenheim 7272  
New Zealand

Phone +64 (0)3 572 9355  
Fax +64 (0)3 572 9366

info@frommwinery.co.nz  
www.frommwinery.co.nz