



Fromm La Strada Chardonnay 2016

Grape variety	100% Chardonnay	
Bottled	August 2017	
Cellaring potential	2023	
Winemaker	Hätsch Kalberer	
Wine analysis	Alcohol	13.5%
	Total acidity	5.6 g/l
	pH	3.36
	Residual sugar	1.87 g/l



Comment

A ripe and generous Chardonnay underpinned by a core of minerality. 100% old vine Mendoza clone, hand-picked, then crushed and pressed into Burgundy oak barrels for wild yeast fermentation until dry, before being matured in barrel for 12 months during which time the wine underwent full malolactic fermentation.

The first impression is of ripe fruit hinting at preserved lemons, white nectarines and candied grapefruit. The nose then unfolds into savoury elements of bakers' yeast, toasted brioche and chalky minerals. The palate is full with good fruit weight, cleansing acidity and a focussed structure that sees the wine linger between sips. This 2016 gracefully walks the tight rope between generosity and elegance. Certified organic.

Short description

Ripe and generous Chardonnay with focussing minerality and good palate weight. Combining ripe citrus fruit aromas with a tight structure and acid drive. (August 2017)

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