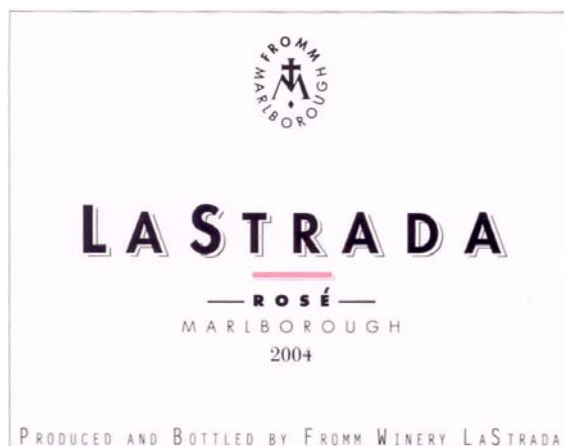




La Strada . Rosé 2004

Grape variety	95% Pinot Noir, balance Syrah and Malbec	
Bottled	September 2004	
Cellaring potential	2006	
Winemaker	Hätsch Kalberer & William Hoare	
Wine analysis	Alcohol	13.5%
	Total acidity	7.1 g/l
	pH	3.21
	Residual sugar	5.4 g/l



Comment

This Rosé is made from prime quality free-run juice (mainly Pinot Noir and some Syrah and Malbec), cropped at around 2 tonnes per acre. As the 2004 vintage produced above average bunch weight, around 4 - 5% free-run was drained off before fermentation to correct the juice/skin ratio of our red wines. The resulting Rosé is of pristine purity, very fine and delicate, yet with enough weight and flavour intensity to make it a complete wine by any standards. The palate is filled with beautifully ripe, crisp fruit and finishes with a firm mouthfilling freshness. Enjoy young and chilled.

Short description

Very fine and delicate Rosé made predominantly from Pinot Noir. Ripe, crisp fruit, good weight, soft texture and a firm, mouthfilling finish. (December 2004)

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