



FROMM Chardonnay Clayvin Vineyard 2021

Viticulture

No herbicides, pesticides or systemic fungicides used. Only approved natural fertilizer applied. Vineyard certified organic (BioGro).

Winemaking

Hand-picked on March 12th. Crushed and pressed with stems and “wild yeast” fermented in a stainless-steel tank for 23 days before transferring the wine into seasoned traditional 228L Burgundian barrels to mature on lees for 12 months. The now bone-dry Chardonnay also completed 100% malo-lactic fermentation and was returned into tank for a further 8 months. Bottled without filtration.

Wine facts	Grape variety	Chardonnay (100% Mendoza clone)
	Bottled	December 2022 under cork at FROMM Winery
	Labelled and packed	at FROMM Winery
	Production	915 bottles and 6 magnums
	Cellaring potential	2031
	Winemaker	Hätsch Kalberer
	Store	10° - 12°
	Enjoy	10° - 12°

Wine analysis	Alcohol	14.0%
	Total acidity	6.0 g/l
	pH	3.07
	Residual sugar	less than 1 g/l

Winemaker's comments

2021 produced a powerful, complex yet restrained Clayvin Chardonnay, exhibiting a range of mineral reduction, oyster shell, iodine, spice, floral and citrus aromas. There is excellent volume and intensity to the very concentrated big-bodied flavour that deliver huge length on the bone-dry, austere and compact finish.

This wine is again foremost an expression of an exceptional terroir from a low cropping vintage with the vineyard character being the most important feature, whereas the typical flavour profile of the Chardonnay grape becomes secondary. Being made 100% from the tight structured Mendoza clone and matured on fine lees without any new oak influence further underscores the style we strive for.

Food match

This very rare Chardonnay is great with all kind of seafood, shellfish, crayfish, prawns, cheese, charcuterie, vegetarian food and of course also on its own.

