



## Fromm La Strada Sauvignon Blanc 2013

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Grape variety	100% Sauvignon Blanc	
Bottled	October 2013	
Cellaring potential	2017	
Winemaker	Hätsch Kalberer	
Wine analysis	Alcohol	13.5%
	Total acidity	8.3 g/l
	pH	3.12
	Residual sugar	3.85 g/l

Hand-picked for 100% whole bunch pressing, wild yeast ferment, stirred in lees to add texture, approximately 10% well-seasoned French Oak and Acacia Barrels



**Comment** A ripe Sauvignon Blanc with a racy core. The fruit is sourced from a single vineyard that consistently offers an underlying minerality to the wine. Combine this with its bright fruit freshness and structural tightness and you have a wine that is both balanced and harmonious. The palate too is complete and full, founded not on a sugar acid balance but instead on textural complexity.

**Short description** Generous ripe fruit with flinty minerality. Subtle complexity and texture, great purity, harmonious crisp finish (October '13)

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