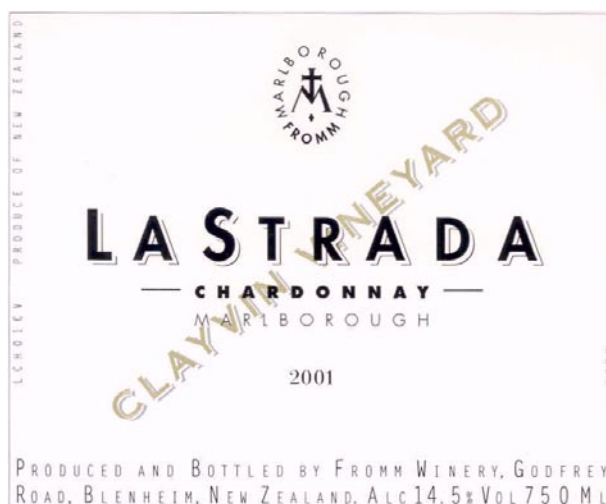




La Strada . Chardonnay 2001 . Clayvin Vineyard

Grape variety	100% Chardonnay	
Bottled	April 2003	
Cellaring potential	2010	
Winemaker	Hätsch Kalberer	
Wine analysis	Alcohol	14.5%
	Total acidity	6.0g/l
	pH	3.21
	Residual sugar	less than 1 g/l



Comment

In previous years, this single vineyard Chardonnay was offered under our Reserve label. Made from the Mendoza clone, “wild” yeast fermented and aged exclusively in second year or older barrels, this wine is a continuation of the distinct Fromm style of recent years. The absence of new wood, the low acidity and low pH after full malo-lactic fermentation and the vineyard related mineral character all add to the finesse and textural quality of this firm and complex wine. Following our minimal interference approach, it took nearly two years for this wine to complete its malo-lactic fermentation. The wine was bottled on Easter Monday 2003.

Short description

Complex, multi-layered nose, restrained and focused. The palate is rich and opulent with firm texture and a long tight finish. More a “terroir” than a varietal expression. (June 2003)

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