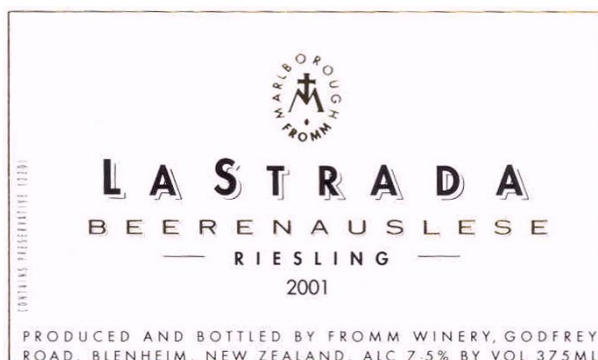




La Strada . Riesling Beerenauslese 2001

Grape variety	100% Riesling	
Bottled	October 2001	
Cellaring potential	2020	
Winemaker	Hätsch Kalberer	
Wine analysis	Alcohol	7.5 %
	Total acidity	10.3 g/l
	pH	2.82
	Residual sugar	180 g/l



Comment

Our first attempt of producing a genuine Beerenauslese (berry selection). In contrast to the Trockenbeerenauslese (dry berry selection) as produced in 1998, we consider a Beerenauslese still a “wine” whereas a Trockenbeerenauslese becomes an essence.

With this in mind we selected only ripe, botrytis-free, slightly shrivelled berries to produce a very sweet but certainly not “sticky” wine with excellent structure. What makes a Beerenauslese outstanding is not the amount of residual sugar but the natural (sugar/acid/pH) balance and the elegance and finesse you enjoy when drinking it. It took over 200 hours over 4 days within a 12 day period to pick enough berries for 110 litres of wine. The result is a beautifully concentrated and refined Riesling which meets our criteria of a Beerenauslese and we are all proud of it and enjoy it.

Short description

Beautifully rich and pure Riesling, very sweet but with excellent balance and structure. An expression of richness, elegance and finesse. (December 2001)

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