



La Strada . Riesling Trockenbeeren Auslese 1998

Grape variety 100% Riesling
Bottled January 2002
Cellaring potential 2008
Winemaker Hätsch Kalberer & Daniel Vollenweider

Wine analysis Alcohol 5.5 %
 Total acidity 12.4 g/l
 pH 2.83
 Residual sugar 360 g/l



Comment

In 1998 guest winemaker Daniel Vollenweider was left in charge of our first Riesling vintage. The dry, warm autumn saw a significant percentage of berries slightly shrivelling and the thought of producing a Beerenauslese (berry selection) became realistic. Once we found the extra time to focus on such an undertaking, the continuing dry conditions turned the shrivelled berries into raisin-like, dry berries. In 210 hours over a period of 6 days we handpicked 178 kg of dry berries, resulting in 75 litres of Trockenbeerenauslese. The next task was how to sterile bottle such a small amount of wine without losing half of it in the process. Finally, nearly 4 years later we bottled 185 half bottles of this liquid gold. Well, as the late Sir Peter Blake would have said: "If it's going to be easy, why bother, everyone would be doing it".

The wine is pure botrytis-free essence of Riesling, super-concentrated, but with an acid/pH structure and very low alcohol, which sets it apart from most extreme sweet wines. It feels like the wine explodes on the tip of the tongue, dispersing all its flavours around the palate, which then are carried beautifully

FROMM WINERY

Godfrey Road, R D 2
Blenheim
New Zealand

Phone +64 (0)3 572 9355
Fax +64 (0)3 572 9366

lastrada@frommwinery.co.nz
www.frommwinery.co.nz

through to a long lasting finish of vibrant intensity. Wines of such natural concentration and balance are worth the effort, but they are after all a gift of nature, which may only happen once or twice in every 10 years. And one more thing, please, do not call this wine a “sticky”, that would be an insult.

Short description

Botrytis-free essence of Riesling, long, vibrant and intense. (March 2002)