



La Strada . Chardonnay 2001

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|---------------------|-----------------|-----------------|
| Grape variety | 100% Chardonnay | |
| Bottled | August 2002 | |
| Cellaring potential | 2007 | |
| Winemaker | Hätsch Kalberer | |
| Wine analysis | Alcohol | 14.0% |
| | Total acidity | 5.6 g/l |
| | pH | 3.18 |
| | Residual sugar | less than 1 g/l |



Comment This multi-dimensional wine has a subtle complexity, which cannot be simply divided into fruit and wood components. It has a refined textural quality, soft and generous yet tight with an underlying structural firmness and a distinct mineral character not often seen in "New World" Chardonnay.

Made predominantly from the low cropping Mendoza Clone and extensively aged in mainly older barrels, the wine was allowed to gracefully mature into another classic "Fromm Chardonnay" without suffering an overdose of oak flavourings. A fine food wine, understated, complex and finishes with a steely elegance.

Short description Multi-layered Chardonnay, quite minerally, understated and complex. Long and generous with a steely elegance in the finish. (September 2002)

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