



## La Strada . Chardonnay 2002

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Grape variety	100% Chardonnay	
Bottled	August 2003	
Cellaring potential	2008	
Winemaker	Hätsch Kalberer	
Wine analysis	Alcohol	14.0%
	Total acidity	5.9 g/l
	pH	3.18
	Residual sugar	less than 1 g/l



**Comment** The 2002 Chardonnay started off as a rather forward fruit-driven young wine. After maturing for 12-18 months in mainly older barrels and completing a full malo-lactic fermentation, the wine developed into the more familiar, subtle expression of a typical Fromm Chardonnay. It exhibits a restrained but full and very complex nose. The wine has a firm, yet expansive, rich texture and finishes with a positive dryness.

**Short description** Typical Fromm Chardonnay, restrained but full and very complex. Firm, yet expansive, rich texture and a positive dryness in the finish. (October 2003)

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