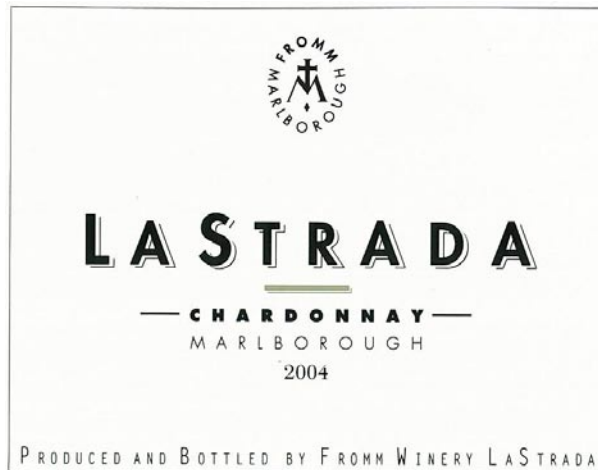




La Strada . Chardonnay 2004

Grape variety	100% Chardonnay	
Bottled	September 2005	
Cellaring potential	2010	
Winemaker	Hätsch Kalberer & William Hoare	
Wine analysis	Alcohol	14.0%
	Total acidity	6.1 g/l
	pH	3.24
	Residual sugar	Less than 1 g/l



Comment

The 2004 La Strada Chardonnay is almost exclusively made from the Mendoza clone, known for its tight structure and cleansing austerity. In addition, the cool 2004 summer produced slightly higher acidity, both factors contributing to a very focused style, reminiscent of some young Chablis.

There is a distinct minerally presence with flavours of citrus and white peach, good mid palate and a long finish. Despite the tightness, this wine always had an underlying textural quality from 100% malolactic fermentation and after 4 months in the bottle it has developed into a complex style with elegance and finesse. Matured for 16 months in traditional Burgundy barrels with only 5% new oak.

Short description

Tightly structured Chardonnay with flavours of citrus and white peach complemented by underlying minerality. Long and dry finish. (September 2005)

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