



## FROMM Chardonnay 2018

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Grape variety	100% Chardonnay	
Bottled	November 2019	
Cellaring potential	Enjoy now to 2024	
Winemaker	Hätsch Kalberer	
Wine analysis	Alcohol	13.5%
	Total acidity	6.75 g/l
	pH	3.29
	Residual sugar	Less than 1 g/l



**Winemaking** 100% hand-picked Chardonnay, crushed and pressed into old Burgundian French oak barrels for wild yeast fermentation until dry. The wine was matured in barrel for 14-16 months during which time it underwent full malolactic fermentation. A genuine representation of Chardonnay from the Brancott Valley in Marlborough.

**Tasting notes** A complex Chardonnay with multiple layers of ripe fruit and richness, along with a chalky minerality on the nose.

The palate combines fruit weight and balanced acidity with a tight yet generous structure. This is followed by a long lingering pithy citrus finish with and hints of savouriness.

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