



## FROMM Chardonnay 2020

### Viticulture

No herbicides, pesticides or systemic fungicides used. Only approved natural fertilizer applied. Vineyards certified organic (BioGro).

### Winemaking

Hand-picked between March 20<sup>th</sup> and April 6<sup>th</sup>. Crushed and pressed with stems and fermented to bone-dry. Matured on lees between 10 and 15 months, predominantly in traditional 228L Burgundian barrels and allowed to go through 100% malo-lactic fermentation.

|                      |                     |   |
|----------------------|---------------------|---|
| Wine facts           | Grape variety       | Chardonnay  |
|                      | Bottled             | October 2021 under Screwcap at The Bottling Company |
|                      | Labelled and packed | at The Bottling Company                             |
|                      | Production          | 3618 bottles  |
|                      | Cellaring potential | 2032  |
|                      | Winemaker           | Hätsch Kalberer                                     |
|                      | Store               | 10° - 12°   |
|                      | Enjoy               | 10° - 12°   |
| <b>Wine analysis</b> | Alcohol             | 13.5%   |
|                      | Total acidity       | 5.7 g/l   |
|                      | pH                  | 3.22  |
|                      | Residual sugar      | less than 1 g/l                                     |

### Winemaker's comments

The grapes for this wine were sourced from two vineyards in the Brancott Valley, a blend of Clone 95 and Mendoza. Another classic FROMM Chardonnay, exhibiting tight structure yet fine texture; complex, multi-layered and mouthfilling with a terroir rather than fruit-focussed flavour profile. The nose is complex with subtly integrated stonefruit and citrus aromas, notes of hazelnut, hay and straw, some lees complexities and a minerality driven clean and persistent finish. A Chardonnay of substance and drive.

### Food match

All kind of seafood, shellfish, crayfish, prawns, cheese, charcuterie and of course with vegetarian food, nice salads and sashimi.

