



FROMM Chenin Blanc 2024

Viticulture

Grapes sourced from the Wrekin Vineyard in Brancott Valley. No herbicides, pesticides or systemic fungicides used. Only approved natural fertiliser applied. All vineyards certified organic (BioGro).

Winemaking

Hand-picked April 3rd. Fermented in stainless steel using a combination of “wild” and cultured yeasts, a small amount of natural malolactic fermentation to add texture. Matured on fine lees for 15 months in a 600L French oak barrel, with a portion in stainless steel to preserve freshness. Both components were combined in stainless steel for a further six months elevage to integrate before bottling. Bottled without fining or filtration.

Wine facts

Grape variety	Chenin Blanc
Bottled	December 24 th under Diam 30
Labelled and packed	at Fromm Winery, Blenheim
Production	1456 bottles
Cellaring potential	Drinking now to 2032
Winemaker	Daniel Ah-Loy
Store	10° - 14°
Enjoy	10° - 12°

Wine analysis

Alcohol	13.5%
Total acidity	7.4g/L
pH	3.09
Residual sugar	2.56g/L

Winemaker's comments

A little closed on the nose but unfurling with time and temperature to reveal layers of floral and ripe, juicy fruit notes. There's warm mango, pink grapefruit and a hint of dried pineapple, alongside fragrant lemon verbena. The palate is tightly wound and less immediately tropical, with an apple-skin phenolic grip and lanolin texture that frames fresh green apple, honeydew melon and greengage plum characters, as well as a mouthwatering steel-cut-lemon acidity that leads through to a long finish that is seasoned with the merest touch of Thai basil.

We recommend a quick decant during its first year in bottle to enhance your experience of this wine.

Food match

This wine is complex and multi-faceted, allowing a multitude of possible pairings. Its vibrant acidity would make it ideal with richer dishes, providing balance and freshness. Consider with a classic oyster mornay or lean into the spices, heat and coconut depth of a thai green curry. Alternatively, the fresh fruit and herbal notes also make it work well with lighter, brighter dishes, such as a grilled peach and burrata salad, or prawn tacos.

