



FROMM Sauvignon Blanc 2024

Viticulture

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

Winemaking

Hand-picked on March 28th. Whole bunch pressed and fermented in stainless steel. Matured on fine lees for 5 months.

Wine facts	Grape variety	Sauvignon Blanc
	Bottled	October 7 th 2024 at The Bottling Company Blenheim
	Production	4002 bottles
	Cellaring potential	Drinking now, and until 2026
	Winemaker	Daniel Ah-Loy
	Store	10° - 12°
	Enjoy	6° - 8°

Wine analysis	Alcohol	13.5%
	Total acidity	7.2g/l
	pH	3.16
	Residual sugar	less than 1 g/l

Winemaker's comments

Subtle and refined on the nose, with notes of white nectarine, citrus, crunchy pear and a touch of something almost-chalky. The palate unfurls with time in the glass, giving a refreshing impression of apple skin, lemon verbena, grapefruit and cantaloupe. The finish is long and refreshing, with a beautiful, vibrant acidity, leaving the palate cleansed and ready for a second (or third) sip.

Food match

The combination of Sauvignon Blanc and seafood is a cliché, but for good reason – it just works so well. Try this wine with ceviche and allow the citrus notes to complement each other. Or lean into a classic New Zealand experience and serve with green lip mussels, steamed open in seawater.



