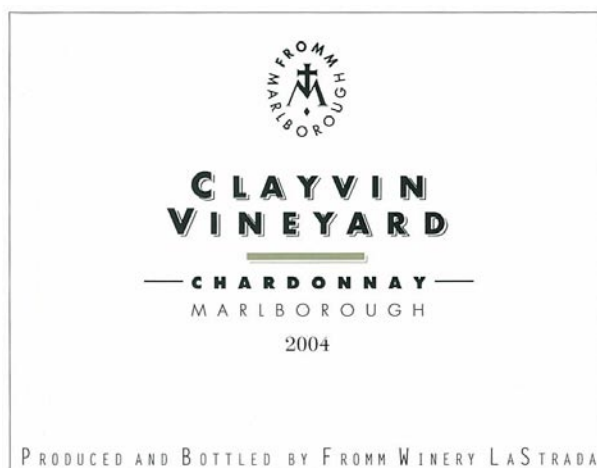




Fromm . Chardonnay 2004 . Clayvin Vineyard

Grape variety	100% Chardonnay	
Bottled	December 2006	
Cellaring potential	2010	
Winemaker	Hätsch Kalberer & William Hoare	
Wine analysis	Alcohol	13.5%
	Total acidity	7.9 g/l
	pH	3.14
	Residual sugar	less than 1 g/l



Comment

The 2004 vintage was characterised by higher than average malic acid levels and corresponding low pH's. As a result, this Clayvin Chardonnay is very tight and more linear than previous vintages; very "Chablis" in style with a distinct terroir nose, firm but ripe acidity, flavours of citrus and green apples and a persistent finish. Even though the wine was aged for over 2 years in old Burgundy barrels, it did not completely finish the malolactic fermentation. However, the oak is barely noticeable and the austere nature of the wine is perfectly balanced with good weight and fine texture.

A very exciting and unique Clayvin Vineyard Chardonnay which does not just show the class of this vineyard but also the integrity of vintage expression.

Short description

Tightly structured Chardonnay, ripe and concentrated with flavours of citrus and green apples, fine texture, good weight and a firm, long finish. (March 2007)

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