**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 20th and April 6th. 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°

**Wine analysis** 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.

FROMM Winery, December 2021 ****