**FROMM Chenin Blanc 2020 **

**Viticulture**

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

**Winemaking**

Hand-picked between March 29th and April 13th. Crushed and pressed with stems and fermented to bone-dry, then matured on fine lees for 12 months in a combination of stainless-steel tanks and old *Demi-Muids* (600L French oak barrels). Vegan friendly.

Wine facts Grape variety Chenin Blanc

 Bottled October 2021 under Screwcap at The Bottling Company

 Labelled and packed at The Bottling Company

 Production 4272 bottles

 Cellaring potential 2032

 Winemaker Hätsch Kalberer

 Store 10° - 12°

 Enjoy 10° - 12°

**Wine analysis** Alcohol 13.5%

 Total acidity 7.2 g/l

 pH 3.18

 Residual sugar less than 1 g/l

**Winemaker’s comments**

This Chenin Blanc comes from the Wrekin Vineyard in the Brancott Valley. The colour is pale yellow with a greenish hue. On the nose this wine could easily be mistaken for a Chablis with its austere, cool nose, chalky minerality and subtle floral notes, which follow through on the saline-inflected palate that is focused and tight structured without being forceful or aggressive. The wine is uncompromisingly dry with firm but moderate acidity, resulting in a refined texture on the long and refreshing finish, perfect with freshly shucked oysters.

**Food match**

Beautiful as a pre-dinner drink, with all kind of seafood, cold cheese and meat platters, summer meat fish and meat salads, Pasta and Vegetarian food.

FROMM Winery, October 2021 ****