



FROMM Chenin Blanc 2023

Viticulture

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

Winemaking

Hand-picked, fermented using a combination of “wild” and cultured yeasts. Matured on fine lees for 12-14 months in 600L French oak barrels, with a portion in stainless steel to preserve freshness. A further three months elevage in stainless steel to integrate before bottling.

Wine facts	Grape variety	Chenin Blanc
	Bottled	September 20 th under screwcap
	Labelled and packed	at The Bottling Company, Blenheim
	Production	1758 bottles
	Cellaring potential	Drinking well now and confidently till 2032
	Winemaker	Daniel Ah-Loy
	Store	10° - 14°
	Enjoy	10° - 12°

Wine analysis	Alcohol	13.5%
	Total acidity	7.2g/L
	pH	3.14
	Residual sugar	less than 1

Winemaker's comments

An open and expressive nose of ripe apple fruit, white florals and a touch of almond flour. The palate is rounded and mouth filling, with bright, lively acidity adding freshness to the notes of conference pear, apricot and preserved lemon. While there is a touch of something almost-honeyed, the ultimate impression is of warm, ripe fruit and sherbet lemon brightness.

Food match

This wine will pair well with a range of different dishes, due to the balance of ripe – almost rich – fruit, and lively acidity. We would recommend pairing it with flavourful and rich dishes, such as the creamy coconut and seafood of Kokoda, or a comforting tartiflette.

