



FROMM Sauvignon Blanc 2023

Viticulture

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

Winemaking

Hand-picked on March 28th and 29th. Whole bunch pressed and fermented in stainless steel. Matured on fine lees for 5 months.

Wine facts	Grape variety	Sauvignon Blanc
	Bottled	September 12 th 2023 at The Bottling Company Blenheim
	Production	3972 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	6.9g/l
	pH	3.16
	Residual sugar	less than 1 g/l

Winemaker's comments

Subtle and enticing on the nose, with notes of soft citrus and white florals, alongside a touch of fragrant Granny-Smith apple skin. The palate is vibrant and taut, with a fine chalky minerality, balancing gentle orchard fruit and blossom characters, and a hint of lime curd. Balanced, but with a fresh acidity, the finish is long, pleasing and pure.

Food match

With citrus notes and fine acidity, this Sauvignon Blanc is a great aperitif, and will be delicious with oysters, fresh seafood, salads, asparagus and goat's cheese. Our favourite, a tomato and goat curd bruschetta.

FROMM Winery, September 2023

