



## FROMM Pinot Noir 2018

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Grape variety	100% Certified organic Pinot Noir	
Bottled	November 2019	
Cellaring potential	Drink now to 2025	
Winemaker	Hätsch Kalberer	
Wine analysis	Alcohol	13.0%
	Total acidity	4.6g/l
	pH	3.72
	Residual sugar	Less than 1 g/l



**Comment** This 100% certified organic Pinot Noir was hand-picked, gently destemmed and fermented on its own “wild” yeasts. Following ferment, the wine was pressed and transferred into traditional Burgundian French barrels for 14-16 months, using less than 10% new oak.

Opening with vibrant bright, red fruit aromas, the nose is complemented with earthy undertones and a discreet hint of oak. The palate is medium weight with supple fine tannin support. Representing five vineyard sites and encompassing three sub-regions in Marlborough (Brancott, Waihopai and Wairau Valley) this generic Pinot Noir is as much a reflection of its terroirs and the vintage as it is of course of the FROMM style.

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