



FROMM Pinot Noir 2019

Viticulture

Grapes sourced from our own Fromm Vineyard, from Churton Vineyard in the Waihopai Valley and from three sites in the Brancott Valley (Quarter, Yarrum and Wrekin). No herbicides, pesticides or systemic fungicides used. Only approved natural fertiliser applied. All vineyards certified organic (BioGro).

Winemaking

Hand-picked between March 6th and March 25th. Almost 100% destemmed with a negligible amount of whole bunches while retaining a high portion of whole berries, all fermented on “wild” yeast. Average time on skins between 14 and 28 days. Matured for approximately 12 to 18 months in French oak barrels (less than 10% new).

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|------------|---------------------|--|
| Wine facts | Grape variety | Pinot Noir |
| | Bottled | August 2021 under Screwcap at The Bottling Company |
| | Labelled and packed | at The Bottling Company |
| | Production | 10'524 bottles |
| | Cellaring potential | 2031 |
| | Winemaker | Hätsch Kalberer |
| | Store | 10° - 14° |
| | Enjoy | 16° - 18° |

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| Wine analysis | Alcohol | 13.0% |
| | Total acidity | 4.6 g/l |
| | pH | 3.72 |
| | Residual sugar | less than 1 g/l |

Winemaker's comments

Bright, medium density Pinot colour with a nice dark hue. The nose is youthful, generous and direct, offering ripe dark fruit aromas with a gentle earthy touch and refreshing clarity.

At first, the palate is vibrant and appealing with an almost rustic elegance yet without any hard edges. As the wine opens up in the glass, there is a wonderful presence of ripe, crunchy fruit, fine tannins and excellent structure, all blending together into a harmonious and complex Pinot of superb transparency and tension.

Food match

Beautiful with venison, wild game, beef, lamb, vegetarian dishes, cheese especially blue cheese, chocolate, raspberries and strawberries.

FROMM Winery, August 2021

