



FROMM Syrah 2019

Viticulture

Grapes sourced from Fromm Vineyard (83%) and Clayvin Vineyard (17%). No herbicides, pesticides or systemic fungicides used. Only approved natural fertiliser applied. Both vineyards certified organic (BioGro).

Wine making

Hand-picked on April 2nd, 9th and 10th. Destemmed and co-fermented on “wild” yeast with 3% Viognier, retaining a high portion of whole berries. 33 to 41 days total time on skins. Matured for 22 months in French oak barrels (less than 10% new).

Wine facts	Grape variety	97% Syrah and 3% Viognier
	Bottled	July 2021 under Diam cork at FROMM Winery
	Labelled and packed	at FROMM Winery
	Production	4981 bottles
	Cellaring potential	2031
	Winemaker	Hätsch Kalberer
	Store	10° - 14°
	Enjoy	16° - 18°
Wine analysis	Alcohol	13.0%
	Total acidity	5.6 g/l
	pH	3.76
	Residual sugar	less than 1 g/l

Winemaker's comments

Vibrant dark red with a purple hue. The nose is bright and inviting, exhibiting classic varietal aromas of cracked black pepper, a hint of clove and a gentle violet fragrance that adds to the overall appeal of this immediately accessible wine. There is fine linearity and elegance on the palate with intense ripe fruit, excellent structure and tannin support while retaining the generosity and complex flavor profile of the exceptional 2019 vintage.

Food match

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

