



Syrah Naturel by FROMM 2021

Viticulture

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

Winemaking

Hand-picked on April 4th. “Wild” yeast fermented with mainly whole berries. Then pressed and allowed to go through malo-lactic fermentation in old Burgundian barrels. Neither fined nor filtered and made without any adjustments or additives except for a minimal amount of sulphur at bottling to ensure the wine’s stability.

Wine facts	Grape variety	Syrah
	Bottled	November 2021 under cork at FROMM Winery
	Labelled and packed	at FROMM Winery
	Production	594 bottles
	Cellaring potential	best enjoyed young before 2024
	Winemaker	Hätsch Kalberer
	Store	10° - 14°
	Enjoy	14° - 16°

Wine analysis	Alcohol	12.5%
	Total acidity	5.7 g/l
	pH	3.65
	Residual sugar	less than 1 g/l

Winemaker’s comments

Very dense, dark purple colour. The aromas on the nose are unmistakably “cool climate” Syrah in its utmost purity with strong penetrating cracked pepper aromas, complemented by subtle floral, dark berry and spice notes. The palate is dense and rich in flavour, yet not at all heavy; in fact, there is an elegance and vibrant texture with a firm structure and ample tannin support. A very expressive and lively Syrah for summer drinking that will be best with food.

Food match

This wine is beautiful with venison, beef, lamb, pork all from the BBQ, vegetarian dishes, cheese and charcuterie.

FROMM Winery, December 2021

