



## FROMM Pinot Noir Limited Release Abel 2019

### Viticulture

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

### Winemaking

Hand-picked on March 26<sup>th</sup>. Destemmed, “wild” yeast fermented with a high portion of whole berries. 21 days total time on skins. Matured for 26 months in a used Burgundian oak barrel and bottled without fining or filtration.

<b>Wine facts</b>	Grape variety	Pinot Noir, 100% Abel clone
	Bottled	July 2021 under cork at FROMM Winery
	Labelled and packed	at FROMM Winery
	Production	280 bottles
	Cellaring potential	2036
	Winemaker	Hätsch Kalberer
	Store	10° - 14°
	Enjoy	16° - 18°

<b>Wine analysis</b>	Alcohol	14.0%
	Total acidity	5.3 g/l
	pH	3.53
	Residual sugar	less than 1 g/l

### Winemaker's comments

This is the first of our “single clone” Pinot Noir releases, a one-barrel bottling for interest as well as highlighting an individual clone's quality and completeness as a stand-alone wine.

The “Abel” is an established Pinot Noir clone in New Zealand of mysterious origin and with some colourful but never verified stories. The grapes for this wine were sourced from our own Fromm Vineyard, planted in 1992, and they played an important role in our earlier Pinots. This clone has an almost Rhône-like spicy character and ripens late. Not surprisingly, this wine is more a reminiscent of our earlier Pinot Noir wines made prior the availability of the more refined Dijon clones.

Deep, rich brooding nose, liquorice and spice with some rose petal florals in the background. A wine of real substance and robust structure, generous and ripe with a warming savoury texture, good, firm tannins and a broad harmonious finish.

### Food match

Generally, Pinot Noir pairs well with a wide range of foods but there are some favorites from our side with our Abel: an ideal match with venison, beef, lamb, vegetarian dishes, cheese and cold meat platters, beef Tartare. All kind of gratin dishes, Quiche Lorraine, tofu, chicken and pork. Enjoy!

