



FROMM Pinot Naturel 2022

Viticulture

Grapes sourced from Churton Vineyard (54%), Wrekin Vineyard (33%) and Fromm Vineyard (13%). No herbicides, pesticides or systemic fungicides used. Only approved natural fertiliser applied. All vineyards certified organic (BioGro).

Winemaking

Hand-picked between March 18th and 30th. “Wild” yeast fermented with mainly whole berries including approx. 25% whole bunches, resulting in a partial “Macération Carbonique”, that gives the wine a vibrant, floral lift. 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	Pinot Noir
	Bottled	December 2022 under cork/diam at FROMM Winery
	Labelled and packed	at FROMM Winery
	Production	3529 bottles
	Cellaring potential	best enjoyed young before 2025
	Winemaker	Hätsch Kalberer and Daniel Ah-Loy
	Store	10° - 14°
	Enjoy	14° - 16°
Wine analysis	Alcohol	13.5%
	Total acidity	4.6 g/l
	pH	3.67
	Residual sugar	less than 1 g/l

Winemaker’s comments

Our Pinot Naturel is a wine that offers immense drinking pleasure, uncomplicated, expressive and with youthful freshness, energy and underlying tension. The nose exhibits pure Pinot fruit, aromas of freshly crushed forest berries with a hint of subtle earthiness but also some lifted floral notes resulting from the partial whole bunch fermentation. The palate continues the same youthful fresh flavour profile, supported by a gentle tannin grip to give the wine structure and length. A delightful summer red, joyful yet by no means simple.

Food match

This wine is beautiful with beef, lamb, venison, pork, sausages all from the BBQ, vegetarian dishes, cheese and charcuterie, generally great with summer food!

