



FROMM Pinot Noir “The Curation” 2020

Viticulture

Grapes sourced from our own Fromm Vineyard (5.1%), from Churton Vineyard in the Waihopai Valley (18.8%) and from two sites in the Brancott Valley, Yarrum (25.4%) and Wrekin (50.7%). No herbicides, pesticides or systemic fungicides used. Only approved natural fertiliser applied. All vineyards certified organic (BioGro).

Winemaking

Hand-picked between March 16th and 31st. 100% destemmed while retaining a high portion of whole berries. Selected parcels from each vineyard were individually fermented on “wild” yeast and vinified into single vineyard wines, providing the blending components for this Cuvée. Average time on skins between 14 and 28 days. Matured for approximately 14 to 18 months in French oak barrels (less than 10% new).

Wine facts

Grape variety	Pinot Noir
Bottled	March 2022 under cork at FROMM Winery
Labelled and packed	at FROMM Winery
Production	7044 bottles and 18 magnums
Cellaring potential	2036
Winemaker	Hätsch Kalberer
Store	10° – 14°
Enjoy	16° – 18°

Wine analysis

Alcohol	13.5%
Total acidity	4.6 g/l
pH	3.63
Residual sugar	less than 1 g/l

Winemaker’s comments

Dense, deep red colour. The nose is concentrated yet fragrant with dark fruit aromas, complex, focused and very expressive. On the palate again concentration without being heavy. An elegant Pinot Noir with beautiful transparency, excellent structure and tension and very fine tannin support in the finish, reflecting one of our most exciting vintages since 2010.

Food match

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

FROMM Winery, April 2022

