



FROMM Merlot/Malbec 2021

Viticulture

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

Winemaking

Hand-picked between March 29th (Merlot) and April 9th (Malbec). 100% destemmed with a high portion of whole berries, fermented separately on “wild” yeasts with 3½ weeks total time on skins. Matured for 16 months in seasoned French oak barrels before blending the two varieties in tank.

Wine facts	Grape variety	75% Merlot and 25% Malbec
	Bottled	March 2023 under cork at FROMM Winery
	Labelled and packed	at FROMM Winery
	Production	1132 bottles
	Cellaring potential	2035
	Winemaker	Hätsch Kalberer
	Store	10° - 14°
	Enjoy	16° - 18°

Wine analysis	Alcohol	13.5%
	Total acidity	5.0 g/l
	pH	3.60
	Residual sugar	less than 1 g/l

Winemaker's comments

Made from 75% Merlot grapes grown in the Brancott Valley and 25% Malbec, sourced from our own Fromm Vineyard, this dense, cool-climate “Bordeaux-style” red combines the depth and generosity of the Merlot with the energy and aromatically lifted flavour profile of the Malbec. The nose is fresh and vibrant with penetrating aromas of blackcurrant, violet florals and subtle spice that are reflected on the youthful, yet dense and concentrated palate. There is fine texture and an overall harmony with ample tannins support. This wine is already very enjoyable now and will offer great pleasure over the next 10 years.

Food match

Beef, venison, lamb, stews, melted cheese gratin, cheese and charcuterie platter.

FROMM Winery, March 2023

