



## FROMM Pinot Noir Limited Release 943 2022

### Viticulture

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

### Winemaking

Hand-picked on March 29<sup>th</sup>. Destemmed, “wild” yeast fermented with a high portion of whole berries. 19 days total time on skins. Matured for 17 months in a used Burgundian oak barrel and bottled without fining or filtration.

<b>Wine facts</b>	Grape variety	Pinot Noir, 100% clone 943
	Bottled	February 2024 under cork at FROMM Winery
	Labelled and packed	at FROMM Winery
	Production	279 bottles
	Cellaring potential	2032
	Winemaker	Hätsch Kalberer
	Store	10° – 14°
	Enjoy	16° – 18°

<b>Wine analysis</b>	Alcohol	13.5%
	Total acidity	7.1 g/l
	pH	3.49
	Residual sugar	less than 1 g/l

### Winemaker’s comments

Fragrant and floral on the nose, and immediately charming, with pretty notes of loganberry, raspberry and floral. The palate is redolent with summer fruits, touches of vanilla pod, and a gentle hint of savoury toasted hot-crossed bun.

There is a lively acidity here, and a framework of very fine tannins. This calls to mind the bite of a summer berry ripple ice-cream, as you also get a tiny taste of the lolly stick inside.

Pinot Noir is always versatile. Anything that you would serve with a fruit jelly or sauce will work well with it. However, with this specific wine, we would recommend a seared duck breast with puy lentils, or spiced lamb ribs and saffron polenta.

### Food match

Generally, Pinot Noir pairs well with a wide range of foods but there are some favorites from our side with our 943: an ideal match with beef, lamb, vegetarian dishes, cheese and cold meat platters, beef Tartare. All kind of gratin dishes, Quiche Lorraine, tofu, chicken and pork. Enjoy!

FROMM Winery, November 2024/SW

