



## FROMM Syrah 2022

### Viticulture

No herbicides, pesticides or systemic fungicides used. Only approved natural fertiliser applied. Vineyard certified organic (BioGro) and dry farmed.

### Winemaking

Hand-picked on the 6<sup>th</sup>, 7<sup>th</sup> and 14<sup>th</sup> of April. Destemmed and co-fermented on wild and cultured yeast with 2.7% Viognier, retaining a high portion of whole berries. 25 to 28 days total time on skins. Matured for 20 months in mainly used French oak barrels. One very light filtration prior bottling.

### Wine facts

Grape variety	97.3% Syrah and 2.7% Viognier
Bottled	June 2024 under Diam at FROMM Winery
Labelled and packed	at FROMM Winery
Production	5813 bottles and 12 magnums
Cellaring potential	2035
Winemaker	Daniel Ah-Loy and Hätsch Kalberer
Store	10° - 14°
Enjoy	16° - 18° (slightly warmer if drunk young)

### Wine analysis

Alcohol	12.8%
pH	3.68
Residual sugar	less than 1 g/l

### Winemaker's comments

Fragrant and appealing on the nose, with notes of dark berry fruit, cacao, and black pepper. The palate has a delicious, mouthwatering vibrancy, with a juicy summer berry character, framed by ripe, finely-realised tannins. This wine is light on its feet, walking a very fine line between ripeness and acidity, and showing incredible poise and balance. Long on the finish, with lingering notes of boysenberry and store cupboard spice.

This Syrah is a poised and elegant example and will work well with a surprising range of cuisines due to the combination of fruit, spice, and structure. We would recommend with slow cooked lamb shoulder, glazed with pomegranate molasses, or with char siu pork.

### Food match

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

