



FROMM Syrah Fromm Vineyard 2021

Viticulture

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

Winemaking

Hand-picked on the 7th and 8th of April. Destemmed and co-fermented on “wild” yeast with 2% Viognier, retaining a high portion of whole berries. 28 days total time on skins. Matured for 21 months in used French oak barrels and bottled without fining or filtration.

Wine facts	Grape variety	98% Syrah and 2% Viognier
	Bottled	February 2023 under cork at FROMM Winery
	Labelled and packed	at FROMM Winery
	Production	1239 bottles and 12 magnums
	Cellaring potential	2037
	Winemaker	Hätsch Kalberer
	Store	10° - 14°
	Enjoy	16° - 18°
Wine analysis	Alcohol	13.0%
	Total acidity	5.5 g/l
	pH	3.84
	Residual sugar	less than 1 g/l

Winemaker's comments

The 2021 Syrah vintage was generally quite uniform in its high quality across the different clones, and the selection for this single vineyard bottling came down to finer details, namely textural subtleties and gentle nuances of flavour and aromas that give this wine a degree of completeness and understated elegance. As always, our Fromm Vineyard Syrah matures slowly and gracefully and will reward extended bottle aging.

Food match

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

