



FROMM Rosé 2025

Viticulture

Grapes sourced from our own Fromm Vineyard and other sites in the Brancott Valley. No herbicides, pesticides or systemic fungicides used. Only approved natural fertiliser applied. All vineyards certified organic (BioGro). All hand picked.

Winemaking

A blend of predominantly Syrah, plus Pinot Noir and Malbec. A combination of saignée and whole bunch pressed. Fermented to bone-dry in stainless steel.

Wine facts	Grape variety	Syrah, Pinot Noir, and Malbec.
	Bottled	November 14 th 2025
	Production	1938 bottles
	Cellaring potential	Drink now - 2028
	Winemaker	Daniel Ah-Loy
	Store	10° - 12°
	Enjoy	8° - 10°
Wine analysis	Alcohol	13.0 %
	Total acidity	5.8g/l
	pH	3.29
	Residual sugar	less than 1 g/l

Winemaker's comments

A lucid salmon-pink in the glass. The nose does not immediately overwhelm with fruit and floral notes, instead taking its time to unfurl to reveal ripe watermelon, red berries, rose petal characters, and something akin to warm thyme. The palate is concentrated and complex, with a soft and subtle tannic structure that underpins layers of summer berries, lemon posset, and a river rock minerality that carry through into the long, and mouthwateringly taut, fresh finish.

Food match

While this rosé is disarmingly easy to drink on a warm summer's day, its complexity and multifaceted nature make it an easy wine to serve alongside a variety of dishes. Think little salty snacks like gilda pintxos, croquetas de bacalao, or even jalapeno poppers. If you wish to serve with a larger dish, fish tacos with heaps of fresh coriander, or simply grilled crustaceans smothered with garlic and herb butter.

