



FROMM Pinot Noir Limited Release 2024 - Abel & 10/5

Viticulture

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

Winemaking

Hand-picked on March 22 and 27th. Destemmed, “wild” yeast fermented with a high portion of whole berries. 21 days total time on skins. Matured for 16 months in a used Burgundian oak barrel and bottled without fining or filtration.

Wine facts

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|---------------------|---|
| Grape variety | Pinot Noir |
| Bottled | December 19th 2025 under cork at FROMM Winery |
| Labelled and packed | at FROMM Winery |
| Production | 586 bottles |
| Cellaring potential | 2040 |
| Winemaker | Daniel Ah-Loy |
| Store | 10° - 14° |
| Enjoy | 16° - 18° |

Wine analysis

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|----------------|-----------------|
| Alcohol | 14.0% |
| Total acidity | 5.7 g/l |
| pH | 3.37 |
| Residual sugar | less than 1 g/l |

Winemaker's comments

This is a wine that wears its heart on its sleeve. The nose is exuberant with notes of warm berries, dark cherries, bittersweet chocolate and spice. The palate immediately shows immense weight and concentration, with fragrant and rounded boysenberry and blueberry characters, as well as an almost-Christmas-pudding-like spice. There is a firm structure here, with a not-insubstantial fine-grained tannic frame, and yet it is balanced by a vibrant berry-fruit acidity that cleanses the palate, ready for another sip.

Food match

This is a robust Pinot Noir, so should pair well with more substantial and flavoursome savoury dishes. Serve alongside a classic boeuf bourguignon, or indeed a chargrilled Wagyu rib eye steak. However, you could also consider with char siu style pork ribs, or a rich middle eastern spiced slow-roasted lamb shoulder.

FROMM Winery, December 2025

