FROMM Rosé 2026

Viticulture

Grapes sourced from our own Fromm Vineyard. 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 6th 2026
	Production	3936 bottles
	Cellaring potential	Drink now - 2029
	Winemaker	Daniel Ah-Loy
	Store	10° - 12°
	Enjoy	8° - 10°
Wine analysis	Alcohol	13.5 %
	Total acidity	6.0g/l
	pH	3.50
	Residual sugar	less than 1 g/l

Winemaker's comments

Fragrant and appealing on the nose, unfurling layers of rose petal, white peach, cherry and a summery strawberries and cream note.
These characters are reflected on the palate, which shows an abundance of crunchy red summer berries, alongside subtle ripe honeydew melon and just the merest touch of fresh mountain herbs. There is a freshening acidity and graphite minerality, which balance the headiness of the fruit, alongside a gentle phenolic grip that carries through to a long, clean and mouth-watering finish.

Food match

It goes without saying that this wine would pair well with an ocean view and a plate of pintxos. Indeed, most little salty snacks will work extremely well, such as almond-stuffed olives, grilled halloumi, herb and garlic marinated feta or even just a really good packet of salted chips. It would also be ideal with fresh seafood. Consider it with a salmon poke bowl, where it would balance the richness of the salmon, while also being able to work with the varied flavours and textures of the dish. Or, more extravagantly, serve with seared scallops, wrapped in prosciutto and drizzled with garlic and parsley butter.

FROMM Winery, November 2026