FROMM Syrah 2024

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 4th and 5th of April. Destemmed and co-fermented “wild yeast” with 1.5% Viognier, retaining a high portion of whole berries. 25 days total time on skins. Matured for 24 months in mainly used French oak barrels. Bottled without fining or filtration.

Wine facts	Grape variety	98.5% Syrah and 1.5% Viognier
	Bottled and labelled	October 30, 2026, under Diam at The Bottling Company
	Production	4710 Bottles
	Cellaring potential	Drink now to 2036 comfortably
	Winemaker	Daniel Ah-Loy
	Store	10° - 14°
	Enjoy	16° - 18°
Wine analysis	Alcohol	13.9%
	pH	3.85
	Residual sugar	less than 1 g/l

Winemaker’s comments
Intensely fragrant on the nose, and unmistakably Syrah. Layers of pure dark berry fruit abound, with notes of doris plum, boysenberry and blueberry, alongside a touch of black pepper and clove spice. On the palate, this wine has a taut and toned structure, without being overtly muscular.
Finely realised tannins provide a structural framework for concentrated mouthwateringly-juicy fruit notes. Summer berries give way to something a touch autumnal, with blackberry and sloe characters appearing, seasoned with a touch of woodsmoke and subtle pencil shavings. A fine line of freshness runs throughout, creating a sense of lightness and elegance and cleansing the palate, reading for another sip.

Food match
The balance of concentration and freshness in this wine make it a dream to pair across a variety of cuisines and dishes. It will work incredibly well with cured and smoked meats, as well as classics like chargrilled ribeye. We'd recommend trying with some wild caught venison backstrap, crusted with black pepper and juniper, cooked very rare and sliced finely. Or, for a different spin on a classic, think roast leg of lamb, seasoned with szechuan pepper and cumin, and served with soy glazed eggplant.

FROMM Winery, October 2026