FROMM Pinot Noir 2024

Viticulture

Grapes sourced from our own Fromm Vineyard and 4 sites in the Southern Valleys. No herbicides, pesticides or systemic fungicides used. Only approved natural fertiliser applied. All vineyards certified organic (BioGro).

Winemaking

Hand-picked between March 8th and 26th. Almost 100% destemmed with a negligible amount of whole bunches while retaining a high portion of whole berries, all fermented on "wild" yeast. Average time on skins between 18 and 28 days. Matured for approximately 12 to 20 months in French oak barrels with a small portion in stainless steel.

Wine facts	Grape variety	Pinot Noir
	Bottled	3rd March 2026 at The Bottling Company, Blenheim
	Labelled and packed	at FROMM Winery
	Production	11478 bottles
	Cellaring potential	Delicious now, but will age comfortably for ten years
	Winemaker	Daniel Ah-Loy
	Store	10° - 14°
	Enjoy	16° - 18°
Wine analysis	Alcohol	13.66%
	Total acidity	5.3 g/l
	pH	3.62
	Residual sugar	less than 1 g/l

Winemaker's comments

Enticingly pretty on the nose, with notes of dusky boysenberries, raspberries and rose petals. The palate is elegantly balanced, with a fine but firm tannic structure that frames a core of juicy hedgerow fruits, cranberries black cherries and an almost-mint-like herbal touch. The overall impression is one of freshness, reminiscent of eating a vibrant sweet-tart summer berry sorbet.

Food match

This wine will work well anywhere that you might choose to serve a berry-fruit sauce or jelly. It would be ideal with roasted rosemary-sprigged lamb leg served with mint sauce, or alongside crumbly aged cow's milk cheeses. Our perfect pairing would be a delicious autumnal dish of confit duck leg, served on pumpkin purée with duck fat roast potatoes and quick fried sage leaves.

FROMM Winery, April 2026