



2011 FROMM VINTAGE REPORT

The Growing Season

Following an exceptionally wet winter, the 2010/2011 season provided good growing conditions during spring without any serious frost threats. Flowering was even amongst all varieties with a full fruit-set. As in most years we experienced some powdery mildew pressure over the critical months of December and January, which required the removal of infected bunches in a few areas.

Veraison was pretty much in time to predict an average mid March start for vintage. We had a small botrytis scare with some infection in our earlier ripening Pinot Noir clones. It was the task of our picking team to eliminate all botrytis in the vineyard and they did an excellent job. Naturally the picking was slow but the fruit which arrived at the winery was absolutely clean.

This vintage shows parallels to 2008 in terms of the higher than average bunch-weight. It also has similarities with the picking pattern of 2009, where the early varieties initially looked a little fragile; yet on reflection, the vast majority of the harvested fruit was in fact very healthy and picking quickly returned to normal for the rest of the vintage.

The Wines

We are always cautious not to hype up a vintage prematurely. However, we feel very confident with the Chardonnay, which already shows great balance and refinement. Riesling and Gewürztraminer both live up to expectations and compare well to previous years.

Pinot Noir was more of a challenge. Despite extensive fruit-thinning and sorting, the average bunch-weight was 10-15% higher than normal, which means a higher juice to skin ratio, but also variations in phenolic and tannin ripeness. It was very important to respect the vintage by gentle extraction, emphasising the finer, aromatic details of this delicate variety. Hence, we kept the fermentation temperature slightly lower with a higher than normal portion of whole berries.

Lastly the Syrah, particularly from the Fromm Vineyard, but also the Malbec show again their beautiful cool climate perfume and elegant structure. Very promising!

Now we will wait until the true quality of this vintage becomes apparent over the next 6 to 12 months. If 2009 is anything to go by, we have every reason to be quietly confident with what we have in the cellar from the 2011 vintage.

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