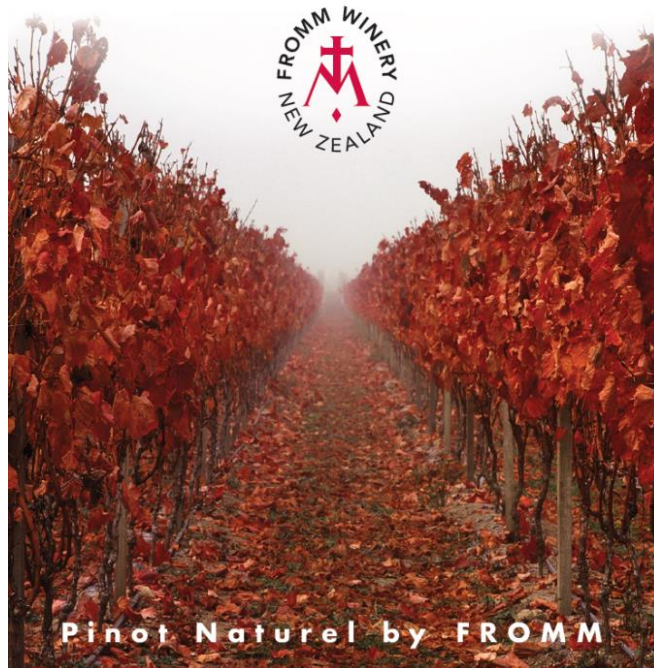




Pinot Naturel by FROMM 2019

Grape variety	100% Pinot Noir	
Bottled	December 2019	
Cellaring potential	Best enjoyed young before 2022	
Winemaker	Hätsch Kalberer	
Wine analysis	Alcohol	13.0%
	Total acidity	4.8 g/l
	pH	3.54
	Residual sugar	less than 1 g/l



Comment

The Pinot Naturel offers a delightful and energetic alternative to our established Pinot Noir range. “Wild” yeast fermented with mainly whole berries including about 30% whole bunches and bottled later in the same year; there is a distinct lifted “Macération Carbonique” freshness to the intense vibrant dark fruit aromas. This is uncomplicated, honest and very pure Pinot from a very generous vintage. It has neither been fined nor filtered and has been made without any adjustments or additives except for a minimal amount of sulphur at bottling to ensure the wine’s stability.

A great summer red, best served cool (12-14°C) within the first 1-3 years to fully appreciate its youthfulness, even though it can comfortably age for 5-6 years.

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