

FROMM

2019 Pinot Naturel by FROMM

FROMM Winery was established in 1992 and has produced organic wines since 2005. Since conception, FROMM has championed red wines having been the first to plant Pinot Noir in Marlborough and Malbec in New Zealand, the family owned business is today very much a red specialist.

VARIETY 100% Pinot Noir

HAND PICKED 21.3.2019

VINE AGE 2 Years (on average)

ALCOHOL 13.0% TA 4.8 g/l

pH 3.7

RS Less than 1 g/l

BOTTLES 3074

FOOD MATCH BBQ, anything enjoyed outdoors in the sunshine

CELLARING 2 years

STORAGE 10-14 deg C

SERVE 16-18 deg C

WINE DESCRIPTORS

Bright. Vibrant. Dark fruit. Red fruit. Floral. Lively. Fresh. Uncomplicated. Energetic. Tension. Purity. Crunchy tannins. Gorgeous. Delights. Succulent. Explosion.

VINTAGE OVERVIEW

We were bracing ourselves for an early harvest and indeed started on the 6th of March with Pinot Noir, which is the second earliest ever. On March 27th all Pinot Noir, Chardonnay, Pinot Gris and Riesling was safely in the winery with the later varieties finished on April 10th. In contrast to the challenging vintages of 2017 and 2018, practically all the grapes were in perfect condition, grape picking was fast and easy and the final sorting at the winery was more of a "make you feel good exercise". Instead of trying to rescue vulnerable fruit, we could choose when to pick, a luxury we all appreciated.



