



FROMM Syrah Fromm Vineyard 2020

Viticulture

No herbicides, pesticides or systemic fungicides used. Only approved natural fertiliser applied. Vineyard certified organic (BioGro).

Winemaking

Hand-picked between the 8th and 11th of April. Destemmed and co-fermented on “wild” yeast with 3% Viognier, retaining a high portion of whole berries. Total time on skins 24 days. Matured for 24 months in used French oak barrels. One very light filtration prior bottling.

Wine facts	Grape variety	97% Syrah and 3% Viognier
	Bottled	August 2022 under cork at FROMM Winery
	Labelled and packed	at FROMM Winery
	Production	1086 bottles and 14 magnums
	Cellaring potential	2036
	Winemaker	Hätsch Kalberer
	Store	10° - 14°
	Enjoy	16° - 18°

Wine analysis	Alcohol	13.0%
	Total acidity	5.0 g/l
	pH	3.86
	Residual sugar	less than 1 g/l

Winemaker's comments

2020 was an excellent vintage for Syrah. We selected 4 barrels to make up our “Single Vineyard” wine, predominantly from our original 1992 plantings, which showed an extra level of finesse and slightly finer and more persistent tannin support.

This understated, subtle and complex wine shows already excellent integration, combining dark berry fruit and spice aromas with lifted floral notes, typical for young cool-climate Syrah. Still somewhat shy in its youth, it has everything there to fully develop in the next few years into a graceful and expressive Syrah as we have seen from similar great vintage in the past.

Food match

Beautiful with venison, wild game, beef, lamb, vegetarian dishes, cheese especially blue cheese, chocolate, raspberries and strawberries.

