



Pinot Naturel by FROMM 2021

Viticulture

Grapes sourced from Churton Vineyard (80%) and Wrekin Vineyard (20%). No herbicides, pesticides or systemic fungicides used. Only approved natural fertiliser applied. Both vineyards certified organic (BioGro).

Winemaking

Hand-picked on March 15th and 19th. “Wild” yeast fermented with mainly whole berries including approx. 26% whole bunches, resulting in a partial “Macération Carbonique”, that gives the wine a vibrant, floral lift. Then pressed and allowed to go through malo-lactic fermentation in old Burgundian barrels. Neither fined nor filtered and made without any adjustments or additives except for a minimal amount of sulphur at bottling to ensure the wine’s stability.

Wine facts	Grape variety	Pinot Noir
	Bottled	November 2021 under cork at FROMM Winery
	Labelled and packed	at FROMM Winery
	Production	2877 bottles
	Cellaring potential	best enjoyed young before 2024
	Winemaker	Hätsch Kalberer
	Store	10° - 14°
	Enjoy	14° - 16°

Wine analysis	Alcohol	14.0%
	Total acidity	5.5 g/l
	pH	3.62
	Residual sugar	less than 1 g/l

Winemaker’s comments

Vivid red/purple colour. Immediate appeal on the nose, exhibiting primary Pinot fruit with fresh, dark forest berry aromas that lead to the youthful, firm and focussed palate. The wine has an intensely aromatic and pure flavour profile with a distinct “Macération Carbonique” fragrance from the partial whole bunch fermentation, which also adds a gentle CO2 lift, giving an elegant mouthfeel to this otherwise high energy Pinot. Very fine tannins and a long aftertaste.

Food match

This wine is beautiful with beef, lamb, venison, pork, sausages all from the BBQ, vegetarian dishes, cheese and charcuterie, generally great with summer food!

