



## FROMM Pinot Noir 2019

### Viticulture

Grapes sourced from our own Fromm Vineyard, from Churton Vineyard in the Waihopai Valley and from three sites in the Brancott Valley (Quarter, Yarrum and Wrekin). No herbicides, pesticides or systemic fungicides used. Only approved natural fertiliser applied. All vineyards certified organic (BioGro).

### Winemaking

Hand-picked between March 13<sup>th</sup> and April 1<sup>st</sup>. Almost 100% destemmed with a negligible amount of whole bunches while retaining a high portion of whole berries, all fermented on “wild” yeast. Average time on skins between 14 and 28 days. Matured for approximately 12 to 18 months in French oak barrels (less than 10% new).

Wine facts	Grape variety	Pinot Noir
	Bottled	August 2021 under Screwcap at The Bottling Company
	Labelled and packed	at The Bottling Company
	Production	10'524 bottles
	Cellaring potential	2031
	Winemaker	Hätsch Kalberer
	Store	10° - 14°
	Enjoy	16° - 18°

Wine analysis	Alcohol	13.5%
	Total acidity	4.6 g/l
	pH	3.72
	Residual sugar	less than 1 g/l

### Winemaker's comments

Bright, medium density Pinot colour with a nice dark hue. The nose is youthful, generous and direct, offering ripe dark fruit aromas with a gentle earthy touch and refreshing clarity.

At first, the palate is vibrant and appealing with an almost rustic elegance yet without any hard edges. As the wine opens up in the glass, there is a wonderful presence of ripe, crunchy fruit, fine tannins and excellent structure, all blending together into a harmonious and complex Pinot of superb transparency and tension.

### Food match

This wine is beautiful with beef, lamb, BBQ, vegetarian dishes, cheese and charcuterie, fish with creamy sauces but also with fried rice and some chilies as well with soy sauce, just try it!

FROMM Winery, August 2021/SW

