



FROMM Pinot Noir Limited Release 943 2020

Viticulture

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

Winemaking

Hand-picked on March 19th. Destemmed, “wild” yeast fermented with a high portion of whole berries. 34 days total time on skins. Matured for 14 months in a used Burgundian oak barrel and bottled without fining or filtration.

Wine facts	Grape variety	Pinot Noir, 100% clone 943
	Bottled	July 2021 under cork at FROMM Winery
	Labelled and packed	at FROMM Winery
	Production	298 bottles
	Cellaring potential	2032
	Winemaker	Hätsch Kalberer
	Store	10° – 14°
	Enjoy	16° – 18°

Wine analysis	Alcohol	13%
	Total acidity	5.2 g/l
	pH	3.53
	Residual sugar	less than 1 g/l

Winemaker’s comments

Our second “single clone” Pinot Noir release comes from the Wrekin Vineyard, showcasing one barrel of the new Dijon clone 943. The predominantly clay-based vineyard is situated amongst the hills at the end of Marlborough’s Brancott Valley.

This deep red Pinot Noir has a bright, fragrant nose with dark berry aromas, some exotic, almost mandarin peel notes and a hint of dusty oak spice. The palate is complex yet with beautiful transparency, showing dense red fruit with a spine of intensity and energy. There is a fine, ripe tannin coating on the focused, long finish. An exciting single clone Pinot Noir that is complex and refined.

Food match

Generally, Pinot Noir pairs well with a wide range of foods but there are some favorites from our side with our 943: an ideal match with beef, lamb, vegetarian dishes, cheese and cold meat platters, beef Tartare. All kind of gratin dishes, Quiche Lorraine, tofu, chicken and pork. Enjoy!

FROMM Winery, August 2021/SW

