



FROMM Pinot Noir 2018

Grape variety	100% Certified organic Pinot Noir	
Bottled	November 2019	
Cellaring potential	Drink now to 2025	
Winemaker	Hätsch Kalberer	
Wine analysis	Alcohol	13.5%
	Total acidity	4.6g/l
	pH	3.61
	Residual sugar	Less than 1g/l



Winemaking This 100% certified organic Pinot Noir was hand-picked, gently destemmed and underwent a wild ferment from wild vineyard yeasts. Following ferment, the wine was pressed to traditional Burgundian French barrels for 14-16 months, using less than 10% new oak.

Representing four vineyard sites and encompassing three sub-regions in Marlborough (Brancott, Waihopai and Wairau Valley) this Pinot Noir clearly expresses the FROMM winery style.

Tasting Notes

Opening with vibrant bright, red fruit aromas, the nose is underlaced with earthy undertones, and a subtle dusting of oak. The palate is medium weight with supple fine tannin support. This wine is more a reflection of its terroirs and the vintage than just simply nice Pinot Noir fruit.

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