



FROMM Pinot Noir 2020

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 13th and April 1st. 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	June 2022 under screwcap at The Bottling Company July 2022 under cork at FROMM Winery
	Labelled and packed	at The Bottling Company (screwcap) at FROMM Winery (cork)
	Production	10'536 bottles under screwcap 1'005 bottles and 180 magnums under cork
	Cellaring potential	2032
	Winemaker	Hätsch Kalberer
	Store	10° - 14°
Enjoy	16° - 18°	
Wine analysis	Alcohol	13.5%
	Total acidity	4.7 g/l
	pH	3.66
	Residual sugar	less than 1 g/l

Winemaker's comments

After the generous 2019 offering we are again blessed with a truly excellent and very classic Pinot Noir vintage, arguably the best since 2010 in terms of finesse, elegance and varietal purity. The colour is bright with a dark red hue. There is clarity and precision on the nose with ripe yet cool dark fruit aromas, complex and transparent at the same time. Like a racehorse, this wine is all muscle but no fat, subtle power with an elusive lightness, flowing seamlessly through the palate and finishing with real tension, firm structure and a fine tannin coating in the long finish.

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!



