



## FROMM Pinot Noir 2021

### Viticulture

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

### Winemaking

Hand-picked between March 3<sup>rd</sup> and 30<sup>th</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 18 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             | 15 September 2023                                     |
|            | Labelled and packed | at FROMM Winery                                       |
|            | Production          | 1719 bottles  |
|            | Cellaring potential | Delicious now, but will age comfortably for ten years |
|            | Winemaker           | Hätsch Kalberer and Daniel Ah-Loy                     |
|            | Store               | 10° - 14°   |
|            | Enjoy               | 16° - 18°   |

|               |                |                 |
|---------------|----------------|-----------------|
| Wine analysis | Alcohol        | 13.46%          |
|               | Total acidity  | 5.0 g/l         |
|               | pH             | 3.49            |
|               | Residual sugar | less than 1 g/l |

### Winemaker's comments

Dusky, dark berry fruit on the nose, with damson plum and a hint of violet florals. Elegant and concentrated on the palate, the tannic framework and vibrant, refreshing acidity provide structure to a lively hedgerow-berry core of juicy bramble, rosehip jelly and a hint of cacao nib from subtly handled oak. The tannins are finely realised, carrying the concentrated fruit expression through to a pleasing and persistent finish.

### Food match

This versatile wine will pair well with a variety of dishes but consider anything you might serve with a fruit sauce or jelly: cheese, game, lamb or even a traditional Thanksgiving or Christmas turkey. Our favourite, crispy Peking duck with hoisin sauce and pancakes.

