



FROMM Pinot Noir 2022

Viticulture

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

Winemaking

Hand-picked between March 14th and 25th. 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 21 to 28 days. Matured for approximately 12 to 18 months in French oak barrels (less than 10% new).

Wine facts	Grape variety	Pinot Noir
	Bottled	October 27 th 2023, Screwcap at The Bottling Company
	Labelled and packed	at The Bottling Company
	Production	5850 bottles
	Cellaring potential	Drink now til 2028
	Winemaker	Hätsch Kalberer and Daniel Ah-Loy
	Store	10° - 14°
	Enjoy	16° - 18°
Wine analysis	Alcohol	13.35%
	Total acidity	4.4 g/l
	pH	3.64
	Residual sugar	less than 1 g/l

Winemaker's comments

Pretty and lifted on the nose, with notes of rain-washed crushed petals and dusky hedgerow fruit, and the merest hint of spice-cupboard intrigue.

The impression on the palate is rounded, with fine and well-integrated tannins and a fresh acidity reminiscent of a fridge-cold blueberry. There are notes of summer fruits here, alongside a darker damson character, and a touch of subtle vanilla.

Food match

While this will hold up well against the traditional more red-meat based dishes one might associate with Pinot Noir, we also recommend serving it lightly chilled alongside summer salads, chargrilled vegetables, line-caught tuna, salmon or chicken.

Our favourite, za-atar spiced salmon with tahini and chargrilled vegetables.

