



FROMM Pinot Noir Fromm Vineyard 2020

Viticulture

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

Winemaking

Hand-picked between March 16th and April 1st. 7% whole bunches and 93% destemmed with a high portion of whole berries, all “wild yeast” fermented. 24 days total time on skins. Matured for 15 months in used Burgundian oak barrels before racking into stainless steel tank for a further 7 months to preserve the wine’s delicate freshness. Bottled without fining or filtration.

Wine facts	Grape variety	Pinot Noir
	Bottled	February 2022 under cork at FROMM Winery
	Labelled and packed	at FROMM Winery
	Production	2083 bottles and 12 magnums
	Cellaring potential	2030
	Winemaker	Hätsch Kalberer
	Store	10° - 14°
	Enjoy	16° - 18°

Wine analysis	Alcohol	14.0%
	Total acidity	4.2 g/l
	pH	3.79
	Residual sugar	less than 1 g/l

Winemaker’s comments

Textbook Pinot colour, bright-red and transparent. There is an airy nose of Mediterranean dried herbs and spice notes with subtle forest floor and some wildflower aromas, all making up the complex yet refined flavour profile that follows through on the palate. This wine has already immediate appeal; seamless, complex, seductive and understated at the same time, and it finishes with very fine, persistent tannins. This is Pinot Noir for those who appreciate the fine and delicate details that speak more of the wine’s terroir than the grape variety. As such it is more about a sense of place than fruit expression.

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!

FROMM Winery, June 2022

