



FROMM Riesling Spätlese 2023

Viticulture

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

Winemaking

Hand-picked between March 24th and 30th. Whole bunch pressed and fermented in stainless steel. Matured on fine lees for 4 months.

Wine facts	Grape variety	Riesling
	Bottled	September 14 th 2023
	Production	8300 bottles
	Cellaring potential	Drinking now, and until 2033<
	Winemaker	Daniel Ah-Loy
	Store	10° - 12°
	Enjoy	6° - 8°

Wine analysis	Alcohol	7.15
	Total acidity	9.1g/l
	pH	2.83
	Residual sugar	78.1g/l

Winemaker's comments

Expressive and open on the nose, with vibrant citrus, lime-flower and beeswax characters. The palate leads with a fragrant, fresh-cut-lime acidity, which dances over notes of wildflower honey, elderflower, apricot and dried mango. There is not inconsiderable sweetness here, but the freshening acidity brings balance, creating a pleasing and moreish impression in the glass.

Food match

This wine makes the perfect apéritif but is also surprisingly versatile. Consider serving alongside a cheese platter, with chicken liver parfait, or with south-east Asian cuisine, especially anything seafood-based, with coconut and a bit of chilli heat. Our recommendation, coconut-crusted sugar-cane prawns with nuoc cham.

