



FROMM Rosé 2022

Viticulture

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

Winemaking

A blend of approx. 70% Pinot Noir, 22% Malbec and 8% Syrah, hand-picked between March 14th and April 14th, a combination of free-run juice and crushed grapes left on skins overnight before pressing to give the desired light pink colour. The wine was then fermented to bone-dry.

Wine facts	Grape variety	Pinot Noir, Syrah and Malbec
	Bottled	July 2022 under Screwcap at The Bottling Company
	Labelled and packed	at The Bottling Company
	Production	4272 bottles
	Cellaring potential	2024
	Winemaker	Hätsch Kalberer and Daniel Ah-Loy
	Store	10° - 12°
	Enjoy	8° - 10°

Wine analysis	Alcohol	13.5%
	Total acidity	5.7 g/l
	pH	3.34
	Residual sugar	less than 1 g/l

Winemaker's comments

Pink, pale colour, light and transparent. The nose is positively austere with subtle Pinot aromas, which carry through to the palate, complemented by the gently fragrance and structural firmness of Syrah and Malbec.

Food match

Rosé is a beautiful summer wine, so the wine matches summer food. Try it with BBQ, light salads, pasta, cheese and charcuterie platters and of course spicy Asian food.

