



FROMM Rosé 2023

Viticulture

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

Winemaking

A blend of approx. 90.% Pinot Noir, 4.5 % Syrah, 4% Malbec and 1.5% Viognier hand-picked between March 16th and April 17th, a combination of free-run juice and grapes pressed. The wine was then fermented to bone-dry.

Wine facts	Grape variety	Pinot Noir, Syrah and Malbec
	Bottled	September 22 nd 2023
	Production	7650 bottles
	Cellaring potential	2025
	Winemaker	Daniel Ah-Loy
	Store	10° - 12°
	Enjoy	8° - 10°

Wine analysis	Alcohol	13%
	Total acidity	6.7g/l
	pH	3.27
	Residual sugar	less than 1 g/l

Winemaker's comments

Warm rose-gold in the glass. The nose is subtle, with gentle red-berry-fruit characters, white florals and a touch of summer-warm hay. Dry on the palate, it conjures wild strawberries, with a touch of creaminess giving breadth and balance to a saline fresh acidity. Complete and delicious, with a long and appealing finish, sure to lead to a second (and indeed third) sip.

Food match

This fresh and summery rosé is the perfect match with simple seafood and salad, fresh summer fruit, and even just in good company on long, warm evenings. Our recommendation, serve with a tuna niçoise salad and a great view.

