



FROMM Syrah 2020

Viticulture

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

Winemaking

Hand-picked between the 8th and 16th of April and co-fermented on “wild” yeast with 3% Viognier, retaining a high portion of whole berries. 13 to 18 days total time on skins. Matured for 24 months in mainly used French oak barrels. One very light filtration prior bottling.

Wine facts	Grape variety	97% Syrah and 3% Viognier
	Bottled	August 2022 under cork at FROMM Winery
	Labelled and packed	at FROMM Winery
	Production	6020 bottles and 17 magnums
	Cellaring potential	2034
	Winemaker	Hätsch Kalberer
	Store	10° - 14°
	Enjoy	16° - 18°

Wine analysis	Alcohol	13.0%
	Total acidity	5.3 g/l
	pH	3.70
	Residual sugar	less than 1 g/l

Winemaker's comments

This instantly approachable Syrah impresses with its dense, dark-red colour that leads to a bright and immediately inviting nose, exhibiting the classic cool-climate varietal spice and dark berry fruit aromas. A vibrant and energetic Syrah, complex, balanced and seamless on the palate with fine structure and texture, and finishes with a firm yet gentle tannin presence in the finish.

Food match

Beautiful with venison, wild game, beef, lamb, vegetarian dishes, cheese especially blue cheese, chocolate, raspberries and strawberries.

FROMM Winery, October 2022

