



FROMM Syrah Fromm Vineyard 2019

Viticulture

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

Winemaking

Hand-picked on April 10th. Destemmed and co-fermented on “wild” yeast with 3% Viognier, retaining a high portion of whole berries. 35 days total time on skins. Matured for 22 months in used French oak barrels and bottled without fining or filtration.

Wine facts	Grape variety	97% Syrah and 3% Viognier
	Bottled	August 2021 under cork at FROMM Winery
	Labelled and packed	at FROMM Winery
	Production	1307 bottles and 26 magnums
	Cellaring potential	2034
	Winemaker	Hätsch Kalberer
	Store	10° - 14°
	Enjoy	16° - 18°
Wine analysis	Alcohol	13.0%
	Total acidity	5.6 g/l
	pH	3.77
	Residual sugar	less than 1 g/l

Winemaker's comments

Made predominantly from our original 1992 plantings, this deep coloured Syrah illustrates the merits of vine age, an exceptional vintage and respectful vinification, resulting in a wine of restrained power and elegance.

The nose opens with discreet varietal aromas and an understated complexity of blue and black berry fruit, subtle spice and delicate floral notes. The palate is full bodied, multi-layered and ripe with a refined texture, giving a sense of completeness without revealing the wine's full potential yet. It finishes with beautifully balanced tannin and acid support. This wine will greatly benefit from 3 to 5 years of cellaring.

Food match

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

