

Fromm . Pinot Noir 2003 . Fromm Vineyard

Grape variety

Bottled

Cellaring potential

Winemaker

100% Pinot Noir

January 2005

2007 - 2015

Hätsch Kalberer

Wine analysis Alcohol 14.0%

Total acidity 5.1 g/l pH 3.75

Residual sugar less than 1 g/l



Comment

Unmistakably Fromm Vineyard, - that first impression of its masculine, tarry nose, followed by a penetrating, slightly austere intensity and dark fruit concentration. The wine has a generous coating of fine-grained, persistent tannins. Discreetly powerful, showing restrained elegance and great cellaring potential. Matured for 17 months in traditional Burgundy Pièces (228 litre barrels) with only 10% new oak. The wine was bottles without filtering or fining and will form a natural sediment in the bottle. We recommend careful decanting.

Short description

Young and masculine with intense dark fruit concentration. Discreetly powerful with an underlying elegance. Needs 3-5 years cellaring. Decanting recommended. (January 2005)

FROMM WINERY

Godfrey Road, R D 2 Blenheim New Zealand

Phone +64 (0)3 572 9355 Fax +64 (0)3 572 9366

lastrada@frommwinery.co.nz www.frommwinery.co.nz