



FROMM Sauvignon Blanc Sweet Reserve 2022

Viticulture

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

Winemaking

Hand-picked on April 11th and 19th. Whole bunch pressed and fermented in stainless steel tank. Fermentation stopped at 13% alcohol to achieve the desired balance between alcohol, residual sugar and acidity. Matured on fine lees for 5 ½ months in tank/barrel for added texture and complexity.

Wine facts	Grape variety	Sauvignon Blanc
	Bottled	March 2023 under Screwcap at WineWorks
	Labelled and packed	at FROMM Winery
	Production	600 x 375ml bottles
	Cellaring potential	2034
	Winemaker	Hätsch Kalberer and Daniel Ah-Loy
	Store	10° - 12°
	Enjoy	6° - 8°

Wine analysis	Alcohol	13.0%
	Total acidity	9.5 g/l
	pH	3.27
	Residual sugar	120 g/l

Winemaker's comments

Pale gold in colour; on the nose rich and complex with moderate botrytis influence, reminiscent of an elegant Sauternes. The palate is generous with great flavour density, viscosity and energy. While there is serious residual sweetness, this wine is not "sticky" and finishes with a positive phenolic presence and without any distracting herbaceous characters often associated with Sauvignon Blanc.

As an aside, this wine could easily be considered a dessert wine, yet it may well be best served very cold as an apéritif before lunch or with some specific entrées that call for this style of wine.

Food match

Cheese, dark chocolate and fruits.

FROMM Winery, May 2023

