



FROMM Pinot Gris 2023

Viticulture

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

Winemaking

From our dry farmed home block. Hand-picked, half destemmed and cold soaked for 12 hours. Half whole bunch pressed to stainless steel tank. A mixture of “wild” and “cultured” yeast. Post fermentation, left on fine lees with a portion in neutral oak for 12 months.

Wine facts	Grape variety	Pinot Gris
	Bottled	12 th June 2024 under screwcap
	Labelled and packed	at FROMM Winery, Blenheim
	Production	1998 bottles
	Cellaring potential	5 years
	Winemaker	Daniel Ah-Loy
	Store	10° - 14°
	Enjoy	10° - 12°

Wine analysis	Alcohol	13.8%
	pH	3.4
	Residual sugar	less than 1g/L

Winemaker's comments

Relatively restrained nose of peach melba, lemon sherbet and green apple-skin. The restraint continues on the palate, which is taut and mineral at first, opening out into rounded notes of stone-fruit and a hint of warmed wheat grains. The mineral vein carries through to a long, clean and refreshing finish, with notes of apricot, and peach kernel.

Food match

This is a versatile wine that allows a lot of flexibility with food-pairing. On one hand, consider richer dishes such as tartiflette, or consider balancing the weight of the wine with elegant, fresh dishes such as sustainably-caught-tuna sashimi with pickled ginger, or trout terrine with pink peppercorns.

FROMM Winery, October 2023

