



FROMM Syrah 2021

Viticulture

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

Winemaking

Hand-picked on the 7th and 8th of April. Destemmed and co-fermented on “wild” yeast with 2% Viognier, retaining a high portion of whole berries. 25 to 28 days total time on sinks. Matured for 21 months in mainly used French oak barrels. One very light filtration prior bottling.

Wine facts	Grape variety	98% Syrah and 2% Viognier
	Bottled	March 2023 under Diam at FROMM Winery
	Labelled and packed	at FROMM Winery
	Production	3733 bottles and 12 magnums
	Cellaring potential	2035
	Winemaker	Hätsch Kalberer
	Store	10° - 14°
Enjoy	16° - 18° (slightly warmer if drunk young)	
Wine analysis	Alcohol	13.3%
	pH	3.68
	Residual sugar	less than 1 g/l

Winemaker's comments

Dark red/purple colour, still quite closed on the nose, exhibiting some deep, dark fruit aromas, which slowly give way to finer, more floral features, indicating a wine that will greatly benefit from a few more years of bottle aging. The same appears on the palate, at first rather austere and unyielding, but as the wine opens up in the glass it reveals genuine cool-climate qualities, intense flavour concentration without being heavy, combining masculine power with an underlying elegance that will blossom over time.

Food match

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

FROMM Winery, May 2023

