



## FROMM Malbec 2022

### Viticulture

Grapes sourced from our own Fromm Vineyard. No herbicides, pesticides or systemic fungicides used. Only approved natural fertiliser applied. All vineyards certified organic (BioGro) and dry farmed.

### Winemaking

Hand-picked 09/04/2022. 100% retaining a high portion of whole berries, all fermented on “wild” yeast. 25 days on skins. Matured for approximately 18 months in French oak barrels (less than 10% new).

Wine facts	Grape variety	Malbec
	Bottled	February 2024 at FROMM Winery under diam
	Labelled and packed	at FROMM Winery
	Production	3575 bottles
	Cellaring potential	Drink now - 2032
	Winemaker	Daniel Ah-Loy
	Store	10° - 14°
	Enjoy	16° - 18°

Wine analysis	Alcohol	13.8%
	Total acidity	5.2 g/l
	pH	3.67
	Residual sugar	less than 1 g/l

### Winemaker's comments

Welcoming on the nose, with soft notes of loganberry, morello cherry, plum and damask rose. On the palate, the impression is of density and darkness, with berry fruit and Sacher torte notes supported by robust, but pillowy tannins and a fine vein of blackcurrant acidity.

### Food match

With its fruit forward nature and dense structure, it should come as not huge surprise that we would recommend serving this with red meat. Chargrilled steak is an obvious choice, but also consider pot-roast venison shanks. Should you wish for something vegetarian, we recommend a hearty and comforting ratatouille or eggplant parmigiana.

