



FROMM Riesling Spätlese 2024

Viticulture

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

Winemaking

Hand-picked between March 21st and 27th. Whole bunch pressed and fermented in stainless steel. Matured on fine lees for 6 months.

Wine facts	Grape variety	Riesling
	Bottled	October 29 th 2024, under Screwcap at The Bottling Company Blenheim
	Labelled and packed	at The Bottling Company Blenheim
	Production	8'433 bottles
	Cellaring potential	Drinking now, and until 2029
	Winemaker	Daniel Ah-Loy
	Store	10° - 12°
Enjoy	6° - 8°	
Wine analysis	Alcohol	7%
	Total acidity	8.8 g/l
	pH	2.74
	Residual sugar	88 g/l

Winemaker's comments:

The nose is abundant with notes of freshly squeezed lime, white nectarine, crunchy apple and white blossoms. On the palate the vibrant, concentrated and juicy fruit notes meld with a luscious sweetness, balanced by refreshing and mouthwatering acidity, and a subtle chalky minerality.

Food Pairing:

The perfect wine for summer, it makes an elegant aperitif, perfectly at home with sweet and savory canapes. Try with strawberries, or with fresh figs and blue cheese. If you are looking for something more substantial, it's hard to go wrong with pad Thai with prawns.

