

Fromm Clayvin Vineyard Pinot Noir 2015

The Story

The Fromm's returned to Switzerland in 2008 but the winemaking team continues to make Pinot Noirs that truly show the expression of the soil, Syrah co-fermented with Viognier, and we can proudly say that FROMM has the oldest single vineyard Malbec in New Zealand.

Georg Fromm and Hätsch Kalberer met in the late 1980s and decided to create FROMM Winery. Two The first vines were planted in 1992 under the guidance of our Swiss founder, Georg Fromm. years later, in January 1992, after the talking became planning, and the planning became planting, FROMM Winery officially started.

Since then FROMM Winery has built an international reputation by producing an array of outstanding wines that reflect both European style and Kiwi ingenuity.

The Vineyard

Located on the north facing slopes of the Brancott Valley, Clayvin Vineyard takes its unique name from the clay based soil profile that lies beneath the vineyard. The complex clay profile varies across the vineyard, allowing a number of different varieties to be grown, including Pinot Noir and Chardonnay. The clay soil gives our Clayvin Pinot Noirs richness and generosity and an immediately appealing soft texture. Clayvin Chardonnay shows a beautiful terroir-related minerality. High density planting allows for very low yields per vine. Low yielding vines tend to produce wines of great concentration and richness. This vineyard consistently produces grapes of outstanding quality.

Vintage 2015

This Autumn, Fromm Winery reached a new milestone completed its 25th vintage. While still following the viticulture practices of our European founder, some of the vines are now in their third decade and producing some amazing fruit. The 2015/16 season started off extremely dry following 2014/15, which was the driest season on record for Marlborough and by the end of December 2015 the situation was getting very serious with some of the driest areas only receiving 20 – 25 mm of rain between mid-October and 31st December. Two decent rainfall events in January helped delay water restrictions followed by another in February just in the nick of time. Two more substantial events in late March and early April had no negative impact on the overall quality of the vineyard as we were each time right up to date with our picking. In fact, it gave the late varieties some welcome stimulation. A subsequent period of lovely autumn weather through April helped ensure a large crop was safely harvested. While this excellent growing season has given us some very wines for 2016, we are especially excited about our



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Syrah and Malbec. In the last 25 years we have rarely seen these two particular wines look so good as they go into barrel at the end of the 2016 harvest.

Winemaking

Hand-picked fruit from the 'Clayvin' vineyard, Brancott Valley, clones 115, 667, 777 and small amounts of 5 and 6, vines 18 y.o., on heavy clay, destemmed and indigenous yeast fermented with whole berries to 13.0% alc., the wine spending 3 weeks on skins and aged 16-18 months in 10% new oak. Certified BioGro Organic. 600 bottles made.

Tasting Note

From Marlborough's iconic north-facing hillside vineyard this Pinot is both generous and attractive, whilst maintaining pin point precision. The nose opens with aromas of ripe red berries and Black Doris plums before revealing lifted notes of perfume and fresh minerals. The palate is full, showing ripe fruit, juicy acidity and a lacy texture. A generous yet graceful wine! Pristine dark fruit aromas, dense and concentrated, wellstructured, with ripe tannin support backed by ample fruit weight and balanced acidity.

Alcohol Percentage	13 %
Residual Sugar	Dry
T.A.	5.5 /L
Aging Potential	12 + years



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