

# Fromm 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

Initially, Fromm Vineyard was planted with a mixture of red varieties we thought had the potential to grow well in Marlborough. Over time they have refined this initial selection to Malbec, Syrah and Pinot Noir, and have expanded to include Riesling, Gewürztraminer and Pinot Gris. The terroir of this vineyard is heavily influenced by the Wairau River that lies to the north. The soil profile shows layers of silt and alluvial gravel that were deposited during many historical flood events across the valley floor. They have found that this layered soil profile produces distinct characteristics in the wines produced from this site. The wines exhibit a healthy, firm backbone and a distinct tannin structure that has become the Fromm Vineyard signature.

#### 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



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growing season has given us some very wines for 2016, we are especially excited about our 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 'Fromm' vineyard, Wairau Valley, clones 115, 667, 777 and small amounts of Abel and 5, vines 18-23 y.o., on alluvial gravel and silt, destemmed and indigenous yeast fermented with whole berries to 13.5% alc., the wine spending 3 weeks on skins and aged 16-18 months in 10% new oak. Certified BioGro Organic. 1,200 bottles made.

## **Tasting Note**

Made from the best fruit that our 'Home Vineyard' and its alluvial gravel soil provides, this Pinot represents our past, present and future. The nose offers nuances of attractive dark red fruit (wild strawberries, raspberries and black cherries) which leads on to a dusting of sweet spice, rose petal florals and an underpinning of earthy minerality. The palate is both structured and gracefully textured, showing fruit weight, balancing acidity and fine, persistent tannins. The 2015 vintage gave a little more generosity of fruit than past years, but this Pinot remains a thoughtful and elegant wine.

Wild strawberries and ripe dark cherries with aromatic spice and brambly earthiness The palate is concentrated, layered and textural with fine tannins and a long and generous finish.

Alcohol Percentage	13.5%
Residual Sugar	Dry
T.A.	4.7 g/L
Aging Potential	12 + years



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