**FROMM Syrah 2020 **

**Viticulture**

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

**Winemaking**

Hand-picked between the 8th and 16th of April and co-fermented on “wild” yeast with 3% Viognier, retaining a high portion of whole berries. 13 to 18 days total time on sinks. Matured for 24 months in mainly used French oak barrels. One very light filtration prior bottling.

**Wine facts** Grape variety 97% Syrah and 3% Viognier

 Bottled August 2022 under cork at FROMM Winery

 Labelled and packed at FROMM Winery

 Production 6020 bottles and 17 magnums

 Cellaring potential 2034

 Winemaker Hätsch Kalberer

 Store 10° - 14°

 Enjoy 16° - 18°

**Wine analysis** Alcohol 13.0%

 Total acidity 5.3 g/l

 pH 3.70

 Residual sugar less than 1 g/l

**Winemaker’s comments**

This instantly approachable Syrah impresses with its dense, dark-red colour that leads to a bright and immediately inviting nose, exhibiting the classic cool-climate varietal spice and dark berry fruit aromas. A vibrant and energetic Syrah, complex, balanced and seamless on the palate with fine structure and texture, and finishes with a firm yet gentle tannin presence in the finish.

**Food match**

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

FROMM Winery, October 2022 ****