

FROMM MALBEC 2022









\$43.99

Product Code:	31227	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	Red	Grape:	100% Ma
Variety:	Malbec	Natural:	Certified Organic





Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

Malbec

VIEW PRODUCT ONLINE

TASTING NOTES

Winery notes (2022 Vintage)

"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.

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

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."

Rated Excellent & 94/100 Cameron Douglas MS, September 2024 (2022 Vintage)

"A youthful appearance with a powerful bouquet. Purple core with magenta hues lead to aromas of boysenberry and plum flesh, milk and dark chocolate, violets and dark berries. There's a mineral, lees and barrel combination advancing the ideas of complexity as well as youth. A dry wine on the palate with a firm grip, backbone of acidity, powerful fruit flavours and tannins. The tannins deliver a tautness, youthful grip and lots of energy. In combination with the acidity, some balanced and judicious oak impacts along with a core of fruit flavours this wine presents very well yet very young. A lengthy finish, I'd love to see what this wine offers in 3-4 years from now. Best drinking from 2027 through 2037+."



CONTACT VINO FINO

Phone: 03 365 5134 https://vinofino.co.nz

OPEN HOURS

10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays

VISIT VINO FINO

188 Durham St South, Christchurch

© 2025 Vino Fino Ltd, An approved and licensed liquor merchant of New Zealand. Liquor Licence 60/OFF/18/2021