

Are you Game?

2015 CABERNET SAUVIGNON

FOWLES WINE

The Fowles Wine vineyards and winery are located in the dramatic granite landscape of Strathbogie Ranges region of Victoria, Australia.

Fowles Wine crafts some of Australia's finest cool climate wines, winning many of Australia's most prestigious wine medals and trophies.

The Fowles Wine team is energetic and enterprising, continuing to break new ground by proudly taking the Strathbogie Ranges 'message in a bottle' to the world with some of Australia's most exciting wines.

ARE YOU GAME? WINE RANGE

We love to source our food from the wild or grow it at home. Nothing beats the taste of food and wine as nature intended it – real: pure, slow grown and full of flavour. So like us, why not keep it real and go wild with food and wine matching...

Real Wine for Real Food. Are you Game?

(Psssst! Love this? Then try our *Ladies who Shoot their Lunch* range: www.fowleswine.com)

REGION

Sharing latitudinal pedigree with Gisborne in New Zealand; Sonoma and Napa Valleys in the USA; Mendoza in Argentina; Sicily in Italy and Jerez in Spain, Victoria is the southern-most and coolest State of mainland Australia, famed for its diverse wine regions and cool climate.

Home to Fowles Wine vineyards and winery, the Strathbogie Ranges is characterised by massive granite boulders – the very boulders that have given rise, over millions of years, to the sandy loam soils in which our vines grow.

This is a harsh Australian landscape with soil that is nutrient poor and retains very little water – difficult for farmers to grow livestock, but a wonderful landscape for grape growers seeking to grow fruit with great intensity. Couple these attributes with the cool climate, gentle aspect and glorious summer sunshine and the Strathbogie Ranges is an ideal region for growing grapes and making wine.

The mean January temperature is 19.15°C and the average annual rainfall in our family vineyards is 700 mm (28 inches).

Harvest in the Strathbogie Ranges generally occurs from late February through to early May.



Hall of Fame
2014 Victorian
Tourism Awards

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fowles wine

WINEMAKING

2015 was in the top ten warmest years on record in Victoria and the warmest year on record for our planet! Rainfall was very low. This combination of conditions produced red grapes of intense colour and flavour.

The majority of the fruit was harvested from Upton Run and Billis vineyards during the day in March and April 2015.

We fermented this wine at around 25 °C in stainless steel tanks to preserve primary fruit flavours. We chose to use Lallemant Clos and Premier Cru yeast strains, as they provide varietal definition and savoury complexity. This wine was matured using a combination of French and American Oak.

We also added a dash of shiraz (10%) to add a cheeky aroma and flavour twist.

THE WINE

This wine is dark inky red with some shades of purple. The aroma is full of ripe dark berries, lots of dark chocolate, with some subtle mint and smoky notes. The palate is full-bodied, rich with a juicy blackberry quality, a lovely soft finish and good length.

PH 3.62 T/A 6.3 g/L R/S 0g/L Alc 15.0%

FOOD MATCH

Served perfectly alongside roast lamb with mint sauce.

CELLARING RECOMMENDATION

Enjoy now or cellar for up to ten years.

WINEMAKERS

Victor Nash and Lindsay Brown

PRICE:

NOTES: