

FOWLES WINE

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.

THE EXCEPTION WINE RANGE

One of our flagship wines, *The Exception* wines are driven by one-off parcels of exceptional fruit or inventive winemaking projects dreamt up by our winemaking team. These wines are strictly limited edition and never-to-be repeated.

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.

VINEYARD

The fruit for this wine comes from White Cottage Block within the Whitegate vineyard high in the Strathbogie Ranges.

Whitegate	Planted	Area	Soil	Aspect	Slope	Elevation
White Cottage Block	1995	5.1Ha	Sandy/Loam, granite floaters, sheet rock	North	Gently inclined	473m

In the vineyard, mechanical weeding took place to eliminate the use of undervine sprays and the vines were irrigated using a Regulated Deficit Irrigation technique to ensure concentration of fruit.

The grapes for this wine were handpicked to ensure gentle handling and that only the best bunches were selected. The grapes for this wine yielded at 8 tonnes to the hectare.

WINEMAKING

We picked the fruit for this wine on a number of different days, with the majority coming from the fruit we picked on 15 April 2004.

This wine was fermented in open pots and plunged by hand to maximise colour and flavour.

We fermented the wine at 22-23° celsius. We chose to use AWRI 796 (2nd generation - from the 1st batch of Res Shiraz) yeast strain to promote full expression of varietal fruit and good palate structure. This yeast strain is popular for varietal red wines such as Shiraz, Cabernet Sauvignon, Zinfandel and Merlot.

We chose to ferment this wine in stainless steel tanks to preserve primary fruit flavours. This wine was matured for 16 months using new oak barrels, with 90% in French and 10% American Hogsheads.

Special Comments: This Shiraz is one we look back on with fond memories of our former winemaker, Sam Plunkett, whose legacy lives on in this great wine. In 1997, Sam started a Reserve Shiraz program – a vineyard to bottle project to make outstanding Shiraz. This release of The Exception represents the highlight from this program.

The fruit for this wine came from Sam's first Shiraz block established in 1993. This block was subject to a massive storm just before it was planted, taking away much of the meagre top soil and making it evermore hungry. We believe this contributes to the concentrated flavours we see in this wine.

The vintage of 2004 was magical. Cloudless days meant plenty of sunshine to ripen fruit and develop flavour, colour and tannin; whilst cloudless nights meant cool temperatures that 'trap' these characters.

We picked some of this fruit early to capture higher acid which helps ensure a long lived wine and we smashed our oak budget and bought about 100 new barrels – much more than normal – to ensure we captured the very best of this precious gift from Mother Nature.

This wine represents the very best barrels of Shiraz from one of our great vintages.

THE WINE

The Exception Shiraz 2004 has a deep rich crimson colour. Aromas of plums, spice and cedary oak abound with a hint of tobacco adding complexity to the palate. The wine is full and round with an unctuous texture of ripe fruit with some spice and hints of dark chocolate. It finishes long and is beautifully balanced.

PH 3.77 T/A 7.7 g/L R/S 0.0 g/L Alc 14.5%

AWARDS AND REVIEWS

GOLD MEDAL - Victorian Wines Show, October 2012.

FOOD MATCH

Served perfectly with braised lamb shank pie on pea puree with roasted winter veg and sticky rosemary jus.

CELLARING RECOMMENDATION

Cellar for a decade.

WINEMAKERS

Victor Nash and Lindsay Brown

PRICE:

NOTES:

