



# Are you Game?

2011 CHARDONNAY

## 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 food. Real wine. Are you Game?

(Psssst! Love this? Then try our *Ladies who Shoot their Lunch* range: [www.ladieswhoshoot.com](http://www.ladieswhoshoot.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.





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## WINEMAKING

The fruit for this wine was harvested between the 8 and 14 April 2011. We harvested during the cool of the early hours of the morning to ensure fruit temperature was low to preserve primary fruit flavours.

The majority (63 per cent) of this wine was fermented in stainless steel tanks to preserve primary fruit flavours. The remaining 37 per cent was barrel fermented to add complexity and texture.

This wine was fermented between 12 and 18° Celsius, with some parcels undergoing Malolactic fermentation which helps soften natural grape acids and enhance body and flavour.

A combination of yeasts - DV10, EC1118, Maurivin Elegance, Marrivin UCD522 – were used to impart different characteristics and build complexity in this wine.

This Chardonnay was fermented and matured in new and old French oak and spent 10 months on yeast lees.

## THE WINE

This Chardonnay gleams a light straw colour with fresh green hues. Tropical aromas of peach and pawpaw dally with spicy oak notes. Full bodied with fresh zest, the palate has a wonderful creaminess resulting from 10 months on yeast lees.

PH 3.42      T/A 7.7 g/L      R/S 4 g/L      Alc 13.2%

## FOOD MATCH

Served perfectly with roast quail with crispy pancetta and sage on a bed of pumpkin mash.

## CELLARING RECOMMENDATION

Enjoy now or in two to five years.

## WINEMAKERS

Victor Nash and Lindsay Brown

## PRICE:

## NOTES:

