

FOWLES WINE

The Fowles Wine vineyards and winery are located in the dramatic granite landscape of Strathbogrie 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 Strathbogrie 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 Strathbogrie 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 Strathbogrie 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 Strathbogrie Ranges generally occurs from late February through to early May.



WINEMAKING

The fruit for this wine came from our vineyards in the Strathbogie Ranges and was harvested during the day late February to mid-March. The cooler sites of our preferred Pinot Noir vineyard – Billi's vineyard – helped make a very fine style of pinot noir full of red fruit characters.

This wine was fermented in high tech, stainless steel, sweep-arm fermenters between 25° to 28° C to maximise primary fruit flavours and colour. As part of our continued innovation and experimentation in the winery, we chose a number of pinot noir yeast strains (D254, premier cru and Clos) to help develop added complexity.

The wine was then matured using a combination of new and old French Oak for 12 months.

We also blended a small component of sangiovese (10%) from our Upton Run vineyard into the wine. The sangiovese contributes lifted red fruit aromas and a lovely texture which we feel enhances this wine for food, especially game.

THE WINE

With a dash of sangiovese, this wine is a medium depth of red (deep colour for a pinot noir) with aromas of cherry, red plum and hints of bracken, earth and oak on the nose. The palate is beautifully balanced and rich with fruit, with soft ripe tannins.

PH 3.57 T/A 6.2 g/L R/S 0 g/L Alc 13.5%

FOOD MATCH

Matches beautifully with pizza, chicken and pheasant dishes.

CELLARING RECOMMENDATION

Enjoy now or cellar for 2 to 5 years.

WINEMAKERS

Victor Nash and Lindsay Brown

PRICE:

NOTES: