

STONE DWELLERS

2009 CABERNET SAUVIGNON

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 wine brands and innovations.

STONE DWELLERS WINE RANGE

Our *Stone Dwellers* range is grown exclusively on our family estate and is selected to showcase the best varietal examples from the Strathbogie Ranges each vintage.

Our family vineyards rest amidst the ancient granite boulders of the Strathbogie Ranges. Cloudless days and cool nights allow our grapes to gradually develop intense aromas and flavours. Our 'hands-off' winemaking philosophy lets our wines express the true personality of varieties from this region, every vintage.

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

All of the grapes for this wine came from our Upton Run vineyard with equal amounts being sourced from blocks 7, 8 and 14.

Upton Run	Planted	Clone	Area	Soil	Aspect	Slope	Elevation
Block 7	1996	G9V3	4Ha	Sandy/Loam	South west	Gently inclined	490m
Block 8	1996	G9V3	8.7Ha	Sandy/Loam	Undulating	V. gently inclined	484m
Block 14	1998	SA125, LC10, CW44	6.2Ha	Sandy/Loam	North west	Gently inclined	440m

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.



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WINEMAKING

The fruit for this wine was harvested in the second week of April during the cool of the night to ensure fruit temperature was low to preserve primary fruit flavours.

We chose to ferment this wine in stainless steel tanks to preserve primary fruit flavours.

The wine was fermented at around 24° celsius in high tech sweep-arm fermenters to maximise colour and flavour.

We used the yeast strain AWRI 796. This yeast is reasonably neutral and exercises little influence over the fruit, allowing the natural flavour characteristics of the Cabernet Sauvignon grapes to express themselves.

This wine was matured using new French and American oak. It also spent some time maturing in old French and American 300 litre hogshead barrels.

Special Comments: The vintage of 2009 was a bit of a roller coaster marked by bush fires which challenged our Cabernet Sauvignon vintage. Despite this, with innovative winemaking techniques and selective blending we've crafted a beautiful savory Cabernet Sauvignon. This wine will live a long time, with more grippy tannins courtesy of the season, and we predict it will be a real treasure to uncover in about ten years time. Mind you, it'll be pretty hard to wait when it's drinking so well now!

THE WINE

This deeply coloured Cabernet Sauvignon offers aromas of dark fruits and smoky oak with hints of green peppercorn. The palate is a complex blend of dark fruits with grainy tannins and a long finish.

PH 3.63 T/A 7.4 g/L R/S 0.0g/L Alc 14.5%

AWARDS AND REVIEWS

'Strong purple-crimson; a wine that sends mixed messages, although none of them bad; while the fruit has a fully ripe blackcurrant core, it is surrounded by more savory spicy notes partly, but not entirely, from oak; grainy tannins also provide balance to the fruit.'

Scored 94, outstanding, James Halliday Wine Companion 2012 Edition.

FOOD MATCH

Served perfectly with spinach stuffed loin of lamb with potato gratin and beetroot glaze.

CELLARING RECOMMENDATION

Enjoy in ten years time.

WINEMAKERS

Victor Nash and Lindsay Brown

PRICE:

NOTES:

