

STONE DWELLERS

2013 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 wines.

STONE DWELLERS WINE RANGE

Our *Stone Dwellers* range is grown on our family estates 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

The vast majority of fruit for this wine came from Block 8 on our Upton Run vineyard (96 per cent), with the rest coming from Baarooka vineyard, high up in the Strathbogie Ranges.

Upton Run	Planted	Clone	Area	Soil	Aspect	Slope	Elevation
Block 8	1996	G9V3	8.7 Ha	Sandy/loam	Undulating	Very gently inclined	495 m

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 during the day on 3 and 4 April 2013.

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 a yeast strain called Rhone 2323. Originally isolated from vineyards in the Rhone Valley France, Rhone 2323 is renowned for enhancing varietal aromas and tannin structure in Cabernet Sauvignon.

The majority of this wine (80 per cent) was matured for six months using new French oak (50 per cent) and American oak (50 per cent), with the balance (20 per cent) of the blend spending time in old French 300 and 500 litre hogshead and puncheon barrels.

Special Comments: The vintage of 2013 was warm and dry. With a forecast for hot weather, we ensured vines were watered ahead of the curve to keep them fresh. In an average year we normally start irrigating in mid December, but due to soil moisture levels during this vintage being so low, we began irrigating in early October and continued up until we began picking blocks.

Despite the significant heat and very dry conditions we had an excellent vintage. In fact, the conditions were ideal for producing red grapes with wonderfully intense colour and flavour and this Cabernet is no exception.

Block 8 is one of our star performers and it's undulating nature allows us to source fruit from areas that have different micro-climates and sunlight exposure - all of which can affect the character of the fruit. This in turn allows us to pick across a spectrum of ripeness and flavour profiles to craft interesting blends.

This vintage was also the first in which we selected a new yeast strain to ferment this wine and we were very pleased with the results. Suffice to say we think Rhone 2323 is a pretty fungi (sorry we couldn't help ourselves) and will be adding it to our yeast collection ongoing.

While wonderfully rich and juicy, this Cabernet retains its hallmark elegance and as our Chief Winemaker Victor Nash said: "It shows what Cabernet in a hot vintage can do in a cool climate"

THE WINE

This Cabernet has an inky cherry red colour, with hints of youthful purple. Lifted aromas of blackberry and liquorice meld with spicy oak and hints of cassis. The palate is full-bodied with rich dark fruits, plush tannins and an elegant finish.

pH 3.55 T/A 7.0 g/L R/S 0 g/L Alc 14%

FOOD MATCH

Served perfectly with BBQ rosemary and garlic butterflied leg of lamb with a side of buttered broad beans.

CELLARING RECOMMENDATION

Enjoy now or in two to five years time.

WINEMAKERS

Victor Nash and Lindsay Brown

PRICE:

NOTES:

