

STONE DWELLERS

2015 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 fruit for this wine was carefully selected from a section of block 14 in our Upton Run vineyard and block G from our Billi's vineyard.

Block	Clone	Planted	Area	Soil	Aspect	Slope	Elevation
Upton Run, Block 14	SA125, LC10, CW44	1998	6.2	Sandy/Loam	North west	Gently inclined	448m
Billi's Vineyard, Block	SA 125 & G9V3	1999	3.25	Sandy/Loam	North	Very gently	477m

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 parcel of fruit for this wine was harvested from Upton Run during the day on 1 April 2015. The second parcel - from Billi's - was harvested on 10 April 2015.

The wine was fermented at around 24° C in high tech sweep-arm, stainless steel fermenters to maximise colour and flavour. We used Lallemend Clos and Premier Cru yeast strains for this wine, which enhances mouthfeel and dark fruit characters in the wine.

This wine was matured for 12 months using new French (70%) and American Oak (30%).

Special Comments: The 2015 vintage was a very good year for full-bodied red wines. The season's conditions saw the vines produce sugar at a rapid rate, which led to the decision to make this wine at a slightly higher alcohol level.

Upton Run Block 14 often produces our best cabernet. The moderately steep north facing aspect allows for plenty of warm sun exposure allowing these grapes' tannins to ripen well. Block G on Billi's vineyard produces a very even crop with tiny berries and small bunches - fruit flavours frequently consist of dark berry and tannins are well balanced.

THE WINE

Deep crimson in colour, this cabernet sauvignon offers aromas of blackberry, cassis and spicy oak with hints of mint and leather. The palate is elegant and intense with rich dark fruits, fine firm tannins and a lovely long finish.

pH 3.61 T/A 6.5 g/L R/S 0 g/L Alc 15.5%

FOOD MATCH

Served perfectly with a hearty winter roast lamb and crispy roast vegetables.

CELLARING RECOMMENDATION

Drink now, cellar for 5 - 10 years or more.

WINEMAKERS

Victor Nash and Lindsay Brown

PRICE:

NOTES:

