

# STONE DWELLERS

## SPARKLING CHARDONNAY PINOT NOIR

### FOWLES WINE

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.

### 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 Strathbogrie Ranges each vintage.

Our family vineyards rest amidst the ancient granite boulders of the Strathbogrie 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 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.

### VINEYARD

The Chardonnay and Pinot Noir grapes were sourced from low yielding vines in the Strathbogrie Ranges.

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

Both the Chardonnay and Pinot Noir grapes were harvested in the cool of the night to ensure low fruit temperature to preserve primary fruit flavours.

This wine was fermented in high tech sweep arm fermenters to maximise colour and primary fruit flavours.

This wine was fermented at 15° celsius. We chose to use EC1118 yeast because it allows the aroma and flavour of the fruit to speak. As an interesting aside, the EC1118 was originally selected for Champagne ferments and is now one of the most widely used pure yeasts in the world.

This wine uses the traditional grapes of Champagne - Chardonnay and Pinot Noir - but employs the methods used to make Prosecco to create a fresher style of sparkling wine that shows off the fruit flavour of these two grapes.

**Special Comments:** We choose to seal this sparkling with a crown seal. This closure is the sparkling wine equivalent of a screw cap - it locks in the freshness and there is no risk of cork taint. Some people miss the 'pop' of a cork and think the crown seal looks a bit 'unfinished' or 'raw', but we love the look and, most importantly, it delivers our wine in the best condition possible. We passionately believe (as the science proves) that the crown seal is the best way to lock in freshness and all those delicious bubbles!

### THE WINE

With slight hues of rose, this lively Sparkling Chardonnay Pinot Noir has a pretty floral and peach nose. Stone fruits and citrus notes play on the palate with some hints of strawberry. With a creamy mouse and medium fine bead, this wine is off-dry, balanced and has a lovely fresh finish.

PH 3.22      T/A 7.8 g/L      R/S 12 g/L      Alc 12.0%

### FOOD MATCH

Serve with Hors d'oeuvre, camembert cheese or smoked mussels.

### CELLARING RECOMMENDATION

Enjoy now.

### WINEMAKERS

Victor Nash and Lindsay Brown

### PRICE:

### NOTES:

