

## 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.

## THE EXCEPTION WINE RANGE

One of our flagship wines, *The Exception* wines are driven by one-off parcels of exceptional fruit or inventive winemaking projects dreamt up by our winemaking team. These wines are strictly limited edition and never-to-be repeated.

## 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 Cabernet Sauvignon fruit for this wine was sourced from our Upton Run family vineyard, high in the Strathbogie Ranges. The majority of the fruit came from the short rows on Block 14.

Upton Run	Clone	Planted	Area	Soil	Aspect	Slope	Elevation
Block 14	SA125, LC10, CW44	1998	6.2 Ha	Sandy loam	North West	Gently inclined	448 metres

We utilised mechanical weeding to eliminate the use of sprays and promote the return of organic material to soil. The vines were irrigated using a Regulated Deficit Irrigation technique. This not only preserves precious water but helps to ensure concentration of fruit flavour.



### WINEMAKING

We harvested the fruit for this wine during the day on April 5th 2013, with a yield of around four tonnes per hectare. This wine was fermented at a warm 26-28°C in stainless steel tanks to preserve the primary fruit flavour. We chose a yeast strain called RP15 because of its ability to enhance the velveteen body and dark fruit characters of the wine. The wine then spent 14 months maturing in one year old, 100% French Oak puncheons (500 litres). The finesse and elegance of the oak helped to build layers of complexity within the wine, while allowing the fruit to show itself confidently.

**Special Comments:** The vintage of 2013 was warm and dry with very little spring rain, giving us an early start to the summer. The unexpected sunshine brought the vintage forward by three to four weeks compared with average years, and did not provide us with any rain during the ripening period either. The consistently dry, sunny conditions produced a delightful bounty of rich, red grapes, full of intense colour and flavour.

The fruit for this wine was particularly special as it came from a carefully selected group of rows on the Upton Run vineyard. The rows are the ten, small, western-end rows of Block 14. Each row is two to three panels shorter than the previous. This configuration allows these rows to receive the morning and afternoon sun, and is therefore more sun-drenched than anywhere else on the block. The vines in these rows are planted on particularly tough and rocky ground thus growing only small canopies and yielding tiny parcels of incredibly concentrated fruit.

This delicious, juicy wine is an exceptional example of what Cabernet from a cool climate can do in a hot year.

### THE WINE

This wine is a dark cherry-red in colour with subtle violet undertones. Rich Cabernet aromas fill the air with notes of blackberry and liquorice, and hints of vanilla spice from the oak. On the palate, ripe dark fruits, firm acid and soft tannins create a balance that is perfect for ageing. This is a big, but elegant wine with a complexity and sophistication that will continue to improve with age.

PH 3.58      T/A 7.0 g/L      R/S 0.0 g/L      Alc 14.0%

### AWARDS & REVIEWS

**97 POINTS** - JAMES HALLIDAY, 2017 HALLIDAY WINE COMPANION.

### FOOD MATCH

The ripe black and red fruits and firm tannic structure of this Cabernet are the perfect uplift to a hearty, rich meal. This wine pairs beautifully with beef dishes - such as grilled steak or Scottish beef stew - and it also serves well with aromatic, hard cheeses.

### CELLARING RECOMMENDATION

Cellar for up to 25 years.

### WINEMAKERS

Victor Nash and Lindsay Brown

### NOTES:

