

## **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.

## **THE EXCEPTION WINE RANGE**

*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 fruit for this wine was harvested from Block E, on our Billi's vineyard.

Not every vintage is amenable to making great dessert wine. However, 2015 was the exception! The lovely, warm conditions of the vintage were ideal, and an unexpected parcel of late harvest Sauvignon Blanc was the perfect, ripe fruit to use for this Exception wine.

**WINEMAKING**

The fruit for this wine was harvested at night on the 22nd of April 2015, with a yield of around six and a half tonnes per hectare. The fruit was crushed and the juice from the raisined berries was held on skins for six hours to liberate the sugar and extract the intense fruit flavours from the pulp closest to the skin.

We fermented this wine at 12° C in stainless steel tanks to preserve the primary fruit flavour and chose a yeast strain called ES181 because of its ability to promote the expression of rich, fruity aromas.

This wine was matured for nine months in 100% new French oak puncheons (500 litres) that were sourced from four different coopers. The puncheons themselves also vary in origin, which helps build the layers of complexity in the wine.

**Special Comments:** The vintage of 2015 was warm and dry, creating the perfect conditions to craft late harvest wines.

Sauvignon Blanc and Semillon are the grapes used in Sauterne, and it is worth noting that in Sauternes (the French region renowned for some of finest dessert wines on earth), this level of oak maturation is only reserved for the best vintages and the best dessert wines.

As the temperature peaked, the sugars in the Sauvignon Blanc began to climb so high that the number of wasps circling parts of the vineyard made it no longer safe to sample some of the fruit. This gave our Chief Winemaker, Victor Nash, a rather crazy idea. After a long conversation with our Senior Winemaker, Lindsay Brown, and our Vineyard Manager, Rick Milland, they decided to pick the fruit as it reached a whopping 18 Baumé - an unusual proposition for Sauvignon Blanc grown in Australia, which is normally harvested at 10-12 Baumé for table wine.

Initially the juice was surprisingly grassy, but as the ferment progressed, luscious flavours of tropical fruit emerged and an exceptional wine developed. Our winemakers then took further inspiration from our friends in France, and gave our lovely, honeyed wine a luxury oak treatment, using 100% new French oak, in the same manner that the great vintages of Sauterne receive.

The wine then spent nine months resting in new French oak barrels, before blending and bottling.

**THE WINE**

This wine has a rich straw colour with tinges of green. On the nose, delicious aromas of ripe, tropical fruit and citrus blossom play with notes of rich, soft oak. The luscious palate is full of plush apricot and paw paw, with good length and a complex, yet clean finish.

PH 3.24      T/A 7.6 g/L      R/S 140 g/L      Alc 10.5%

**FOOD MATCH**

We served this 2015 Late Harvest Sauvignon Blanc with mini-lemon meringue pies, during our Melbourne Food and Wine Festival, Wild Feast Lunch, and it went down a treat! The zest in the acid worked magically with the tang of the lemon, while the rich, oaked texture of the wine sat elegantly with the fluffy sweetness of the meringue and the crisp, pastry base.

Not only matching with great sweets, this style of wine pairs beautifully with lovely, soft cheeses, and to highlight this we chose a classic French brie called Rouzaire Brie de Nangis, served with a platter of fresh summer fruits.

**CELLARING RECOMMENDATION**

Enjoy now or cellar for up to ten years.

**WINEMAKERS**

Victor Nash and Lindsay Brown

**PRICE:**

**NOTES:**

