



# Ladies who Shoot their Lunch

2012 SHIRAZ

## 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.

## LADIES WHO SHOOT THEIR LUNCH WINE RANGE

*The haziness of a sky at day break; the bubbling of a pristine stream; the early morning sun lifting bush scents. Shallow breathing; silently stalking. Observing. Sudden flurries of action: trout breaking glassy rivers; startled birds bursting from cover; a dashing hare; a distant stag in dappled light. The long walk home, exhausted; limbs aching; cold, wet, hungry. Open fire; cooking smells; a gradual return to warmth. That shower. Amongst friends; delicious food and a glass of wine.*

Ladies who Shoot their Lunch has been blended to complement real food with wines of striking colour, elevated aromas, pristine fruit and a finish to persist with the wildest flavours.

## 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 majority of fruit (59%) for this wine comes from Upton Run (our family vineyard) and another stunning vineyard up the road called Baarrooka, high in the Strathbogrie Ranges. Other smaller parcels were sourced from beautiful vineyards in Sunbury (30%) and Mount Benson (11%).

Upton Run	Planted	Clone	Area	Soil	Aspect	Slope	Elevation
Block 1	2009	PT23	2 Ha	Sandy/loam	South west	Gently inclined	485m
Block 6	1996	PT23	5.7 Ha	Sandy/loam	South east	Gently inclined	503m
Block 11	1998	1654	5.2 Ha	Sandy/loam	North west	Gently to moderately inclined	494m
Block 12	1998	1654	0.4 Ha	Sandy/loam	North west	Gently inclined	486m

**NOTE:** omissions in vineyard data from Baarrooka and Mount Benson are beyond our control.

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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fowles wine  
STRATHBOGRIE RANGES



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## WINEMAKING

The fruit for this wine was harvested during the day between 13 March and 17 April 2012. We held 10 per cent of the must\* cold for two days prior to inoculation to extend total skin contact to maximise colour and flavour and encourage aromatic intensity.

This wine was fermented at around 24°Celsius in sweep-arm fermenters to maximise colour and flavour. We chose to ferment this wine in stainless steel tanks to preserve primary fruit flavours. We used the AWRI796 yeast strain because as a reasonably neutral yeast it lets the character of the variety, region and the season express itself.

This wine was matured for 12 months using a combination new and old, and large and small, English and French oak. One third of the wine was matured in 140 year old 5000L English oak casks and one 6000L French oak cask. One quarter was matured in one, two and three year old French oak puncheons. The balance was maintained as a fresh, fruity parcel in stainless steel.

**Special Comments:** The vintage of 2012 was cool and dry and, apart from a slight hiccup in the form of some late rain, we were happy with the growing conditions of the season.

Crop thinning occurred during veraison to ensure only the best bunches were selected. Fruit was also sourced from multiple blocks in our Upton Run vineyard giving us a great range of flavour profiles; this certainly contributes to the complexity of this wine.

We decided to blend our Strathbogie Shiraz with parcels of fruit from other regions in order to achieve the style we seek to craft in Ladies who Shoot their Lunch wine. The qualities of the Sunbury and Mount Benson fruit complemented the lovely restrained and elegant characteristics of our Strathbogie Shiraz to create a wine with the perfume, texture and balance to match wild game.

## THE WINE

This wine is deep mulberry in colour with hints of youthful purple at the rim. Intense aromas of pepper and nutmeg play with notes of blueberry and subtle oak spice. Medium bodied and elegant, the palate is full of red fruits with fine grained tannins and a peppery, long finish.

PH 3.5                  T/A 7.0 g/L                  R/S 0.0 g/L                  Alc 13.2%

## FOOD MATCH

Served perfectly alongside seared hare fillet with sautéed Shitake mushrooms, roasted pear and apple sage jelly.

## CELLARING RECOMMENDATION

Medium term careful cellaring of two to five years.

## WINEMAKERS

Victor Nash and Lindsay Brown

## PRICE:

## NOTES:



\* Must is the name given to freshly pressed grape juice that contains the skins, stems and seeds of the fruit