



Ladies who Shoot their Lunch

2013 SHIRAZ

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.

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 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 majority of fruit for this wine comes from the Strathbogie Ranges. Upton Run vineyard contributed 40% while another stunning vineyard up the road, called Baarrooka, contributed 32%. We also sourced a smaller parcel from a beautiful vineyard in Sunbury (28%).

Upton Run	Planted	Clone	Area	Soil	Aspect	Slope	Elevation
Block 6	1996	PT23	5.7 Ha	Sandy/loam	South east	Gently inclined	503m
Block 7	1996	PT23	4 Ha	Sandy/loam	North west to north of ridge	Gently inclined	500m
Block 11	1998	1654	5.2 Ha	Sandy/loam	North west	Gently to moderately inclined	494m

NOTE: omissions in vineyard data from Baarrooka and Sunbury 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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WINEMAKING

The Strathbogie Ranges fruit was harvested during the day between 13 - 27 March 2013, while the fruit from Sunbury was harvested during the day on 12 March.

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 selected a variety of yeasts to ferment this wine: Clos, L2056, Rhone 2323 and RP15. These yeasts were selected for their ability to help enhance different elements of the wine, such as aroma, colour and tannin structure, to create harmonious complexity in this Shiraz.

This wine was matured for 12 months using a combination of new and old, and large and small, English and French oak. One quarter of the wine was matured in 140 year old 5000L English oak casks and two 6000L new French oak casks. 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 2013 was warm and dry. With a forecast for hot weather, we ensured vines were watered ahead of the curve to keep them fresh. In an average year we normally start irrigating in mid-December, but due to soil moisture levels during this vintage we began irrigating in early October and continued up until we began picking blocks.

These conditions were ideal for producing wonderfully intense Shiraz - some of the best we've harvested in the Strathbogie Ranges. In fact, Chief Winemaker Victor Nash said: "It's all just varying degrees of outstanding!" Followed by: "I'm not sure that I have ever stood at this tasting bench and seen such a strong line up of wines!"

Given that Victor has been making wine with us for over ten years we were pretty excited by his insights on Shiraz from this vintage!

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 more generous qualities of the Sunbury fruit complemented the intense and elegant characteristics of fruit from Upton Run and Baarooka to create a wine with the perfume, texture and balance to match wild game.

THE WINE

This wine is deep crimson in colour with hints of youthful purple at the rim. On the nose, intense lifted aromas of mulberry and blackberry play with notes of pepper and oak spice. The palate is full bodied with complex forest fruits, spice and velvety tannins leading to a elegant and long finish.

PH 3.6 T/A 6.6 g/L R/S 0.0 g/L Alc 14%

FOOD MATCH

Served perfectly pan-roasted venison with creamy baked potato and celeriac.

CELLARING RECOMMENDATION

Medium term careful cellaring of two to five years.

WINEMAKERS

Victor Nash and Lindsay Brown

PRICE:

NOTES:

