



# Ladies who Shoot their Lunch

2009 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 wine brands and innovations.

## 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 fruit for this wine comes from our family vineyards high in the Strathbogie Ranges, with 64% sourced from Cottage Block and 36% from Block 6.

Whitegate	Planted	Area	Soil	Aspect	Slope	Elevation
Cottage Block	1995	1.7Ha	Sandy/loam with granite floaters and some sheet rock	North	Gently inclined	468m

Upton Run	Planted	Clone	Area	Soil	Aspect	Slope	Elevation
Block 6	1996	PT23	5.6Ha	Sandy/Loam	South east	Gently inclined	494m

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

This fruit was harvested during the day right through the first week of April.

This wine was fermented 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 fermented the wine from 24° Celsius using a few yeasts throughout fermentation.

The two most predominant yeasts used were AWRI796 and Lalvin D254. AWRI796 is a reasonably neutral yeast and so lets the character of the variety, region and the season express itself. Wines fermented with Lalvin D 254 tend to be soft and aromatic with distinct fruitiness. These yeasts also absorb less colour so allow the wine to achieve better colour.

Only a few new French oak puncheons were used to make this wine, otherwise the barrels were older (mostly French) oak hogsheads and puncheons, with about 1/3rd of the wine maturing in three 140 year old, 5000 liter, English oak casks.

**Special Comments:** : The perfume in this Shiraz is accentuated by a small component of co-fermented Viognier.

## THE WINE

This wine has a lovely deep boysenberry colour with a youthful purple rim. With intense aromas of red fruits and pepper, the palate is full bodied and complex with appealing grainy tannins and a long finish.

PH 3.43      T/A 7.1 g/L      R/S 0.0 g/L      Alc 14.0%

## AWARDS AND REVIEWS

Silver medal (Best in Class), International Wine and Spirit Competition – 2011

Silver medal, International Wine Challenge – 2011

‘Smoke, bacon fat, dark primary fruit, and peppercorn bouquet. Big, sweet-cherry-fruit entry, with plenty of creamy new oak. Finishes firm but polished. Very pure and long fruit-driven style.’

Scored 4/5 stars, Decanter magazine’s Australian Shiraz Panel Tasting – 2011.

## FOOD MATCH

Served perfectly alongside wild Venison saddle with cranberry sauce.

## CELLARING RECOMMENDATION

Medium term careful cellaring of two to five years.

## WINEMAKERS

Victor Nash and Lindsay Brown

## PRICE:

## NOTES:

