



# Ladies who Shoot their Lunch

## 2010 SHIRAZ

### FWLWES 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 fruit for this wine comes from our vineyards high in the Strathbogrie Ranges, with 70% from Blocks 5, 6, 7, 11 and 12 within Upton Run vineyard (Blocks 7 and 11 contributing the greatest volume of fruit) and 30% from cottage block on Whitegate.

Upton Run	Planted	Clone	Area	Soil	Aspect	Slope	Elevation
Block 7	1996	PT23	4 Ha	Sandy/loam	North West to north of ridge, South West to south of ridge	Gently inclined	494m
Block 11	1998	1654	5.2Ha	Sandy/loam	North West	Gently to moderately inclined	487m

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

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 fruit for this wine was harvested during the day on the last week of March. We held 10 per cent of the must<sup>1</sup> cold for three 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 using a combination old and new and big and small English and French oak. One third of the wine matured in 140 year old 5000L English oak casks. Another third was matured in one, two, and three old French oak hogsheads and puncheons. The remaining third was maintained as a fresh, fruity parcel in stainless steel.

**Special Comments:** The vintage of 2010 gave us classic Strathbogie Ranges weather conditions – long, warm, sunlit days and cool nights yielded intensely aromatic fruit. These wonderful conditions meant our Shiraz develop the unique and classic pepper and spice that typifies fruit from our region. Sourcing from multiple blocks in our Upton Run vineyard also gave us fruit with a great range of flavour profiles from which to choose – this certainly contributes to the complexity of this knock out wine!

## THE WINE

This wine has a deep, ripe mulberry colour, displaying glints of youthful purple at the rim. Intensely floral aromas of pepper and spice play with rich red fruits. The palate is full body and complex with silky tannins and a generous length of flavour.

PH 3.5                    T/A 7.1 g/L                    R/S 0.0 g/L                    Alc 14.2%

## AWARDS AND REVIEWS

Blue Gold medal, Sydney International Wine Competition 2013.

Scored 94 points, Campbell Mattinson, May 2012.

Scored 91 points, James Halliday, May 2012.

## FOOD MATCH

Served perfectly alongside juniper berry rubbed roast Venison fillet with red wine jus.

## CELLARING RECOMMENDATION

Medium term careful cellaring of two to five years.

## WINEMAKERS

Victor Nash and Lindsay Brown

## PRICE:

## NOTES:



<sup>1</sup> Must is the name given to freshly pressed grape juice that contains the skins, stems and seeds of the fruit