



# Ladies who Shoot their Lunch

2014 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 color, elevated aromas, pristine fruit and a finish to persist with the wildest flavors.

## 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 characterized 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 (66.47°F) and the average annual rainfall in our family vineyards is 700mm (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 most of the wine while another vineyard in Sunbury contributed fruit.

Upton Run	Planted	Clone	Area	Soil	Aspect	Slope	Elevation
Block 6	1996	PT23	5.7 Ha	Sandy/loam	South east	Gently inclined	494 m
Block 7	1996	PT23	4 Ha	Sandy/loam	North west to north of ridge	Gently inclined	490 m
12.2	1654	1998	0.44 Ha	Sandy/ loam	North west	Gently inclined	486m

**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.



Hall of Fame  
2014 Victorian  
Tourism Awards

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## WINEMAKING

The Strathbogie Ranges fruit was harvested during the day on 26 of March, 8 and 2 of April, 2014, while the fruit from Sunbury was harvested during the day on 25 March 2015.

This wine was fermented at around 24 °C in a combination of sweep-arm fermenters, small fermenters and in open pots (the latter plunged by hand) to maximise colour and flavour.

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

This wine was matured for 12 months using a combination new and old, large and small and French oak. One quarter of the wine was matured in 140-year-old 5,000L French oak casks and two new 6,000L 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:** 2014 started with a perfect mild dry spring, the ripening period was shaping up as a classic cool Strathbogie season. Some rain was then forecast in March so we decided to bring some Shiraz in before the rain, and hope there was not enough rain to cause disease in the other parcels. The gamble partly paid off, with the rain delaying ripening by a couple of weeks giving us parcels harvested at different times, helping build complexity.

The 2014 Strathbogie Shiraz has made classic cool climate spicy wine. A small parcel from Sunbury ripened well providing riper fruit flavours. The parcel from our Upton Run Block 7 was fermented with about 30% whole bunches which provides both tannins from the stalks and a lifted fruit character from the whole berries fermenting giving complexity to the final blend.

## THE WINE

This wine is medium cherry red in colour. On the nose, aromas of ripe blueberries play with notes of oak, savoury spices and pepper. The palate is medium bodied with a savoury complexity along with white pepper, red fruits and fine silky tannins.

pH 3.58      T/A 6.8 g/L      R/S 0 g/L      Alc 14.0 %

## FOOD MATCH

Served perfectly with roasted venison dry rubbed with pepper berry and sweet paprika.

## CELLARING RECOMMENDATION

Cellar for two to 5 years.

## WINEMAKERS

Victor Nash and Lindsay Brown

## PRICE:

## NOTES:

