



Ladies who Shoot their Lunch

2015 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 95% while another stunning vineyard, called Mt Helen, contributed 5%.

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
Block 11	1998	1654	5.2 Ha	Sandy/loam	North west	Gently to moderately inclined	494m

Note: omissions in vineyard data from Baarooka 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 on 16, 18 and 19 March 2015, while the fruit from Mt Helen was harvested during the day on 19 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 also 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, Red Roman 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 harmonious complexity in this shiraz.

This wine was matured for 12 months using a combination new and old, and large and small, English and French oak. One quarter of the wine was matured in 140-year-old 5,000L English 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: The vintage of 2015 was a year, with warm growing conditions producing red wines of intense colour and flavour.

We decided to blend our Strathbogie shiraz with parcels of fruit from other regions in order to achieve the style we seek to craft our *Ladies who Shoot their Lunch* wine. We were also able to harvest some fruit from what may be the last ever shiraz from the iconic Mt Helen vineyard. These vines are infected with Phylloxera and had an incredibly low yield of less than one tonne to the acre in 2015. The intense and elegant characteristics of this fruit combined with our Upton Run fruit create a wine with the perfume, texture and balance to match wild game – and is a perfect example of a powerful cool climate spicy shiraz.

THE WINE

This wine is deep crimson in colour with hints of purple at the rim. On the nose, intense lifted aromas of ripe red berries play with notes of violet, pepper and dark chocolate. The palate is full bodied with complex forest fruits, spice and velvety tannins leading to an elegant, long finish.

pH 3.52 T/A 6.8 g/L R/S 0 g/L Alc 14.0 %

FOOD MATCH

Served perfectly with roasted venison.

CELLARING RECOMMENDATION

Cellar for two to 10 years.

WINEMAKERS

Victor Nash and Lindsay Brown

PRICE:

NOTES:

