

### FOWLES WINE

The 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.

### ARE YOU GAME? WINE RANGE

We love to source our food from the wild or grow it at home. Nothing beats the taste of food and wine as nature intended it - real: pure, slow grown and full of flavour. So like us, why not keep it real and go wild with food and wine matching...

*Real Wine for Real Food. Are you Game?*

(Psssst! Love this? Then try our *Ladies who Shoot their Lunch* range: [www.fowleswine.com](http://www.fowleswine.com))

### 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.



### WINEMAKING

The fruit for this wine comes from Upton Run (our family vineyard) and Tarcombe Ridge (a stunning neighbouring vineyard) high in the Strathbogie Ranges. The grapes were harvested between the 23 February and 7 March 2013 during the cool of night to ensure fruit temperature was low to preserve primary fruit flavours.

This wine was fermented between 13 and 16° Celsius. The majority (90 per cent) of this wine was fermented in stainless steel tanks to preserve primary fruit flavours. The remaining 10 per cent was barrel fermented to add complexity and texture.

We chose to use a variety of yeasts to ferment this wine because they all impart different characteristics and help build complexity in this Chardonnay.

This wine was fermented and matured in new and old French oak with lees stirring. Lees stirring is a process where the lees (residual yeast particles) rest in barrel with the wine which promotes an appealing yeasty aroma and flavour.

The aroma of this wine is accentuated by a small component of Viognier sourced from a beautiful old winery and friend of ours down the road called Tahbilk.

### THE WINE

This wine is bright straw in colour. Aromas of peach, papaya and apricot jump from the glass with subtle notes of oak in the wake. The palate is full bodied and fruity with great texture and a delightful creaminess as a result of four months on yeast lees.

PH 3.2      T/A 6.4 g/L      R/S 2.5 g/L      Alc 13.5%

### FOOD MATCH

Served perfectly with creamy fish pie with a side of green beans.

### CELLARING RECOMMENDATION

Enjoy now or in two to five years.

### WINEMAKERS

Victor Nash and Lindsay Brown

### PRICE:

### NOTES: