



FARM TABLE

FOWLES WINE

The 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.

FARM TO TABLE WINE RANGE

As dedicated grape and sheep farmers we have deep respect for provenance, husbandry and craftsmanship in food and wine and take great pride in sharing the fruits of our labour.

Straight from the farm, these wines embody our connection to the land and our enjoyment of it through quality food and wine.

Made with fruit sourced from our family vineyards or those of our grape growing friends across Victoria, *Farm to Table* wines are bright, delicious and made to match with fresh farm produce shared among good friends.

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).

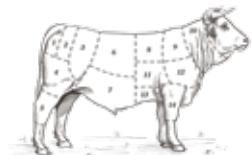
Harvest in the Strathbogrie Ranges generally occurs from late February through to early May.



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Hall of Fame
2014 Victorian
Tourism Awards

fowles wine
STRATHBOGRIE RANGES



FARM TABLE

2012 CABERNET MERLOT

WINEMAKING

The fruit for this wine was sourced from our family vineyards in the Strathbogie Ranges and harvested during the day on 20 March (Merlot) and 5 April (Cabernet) 2012.

This wine was fermented in high tech sweep-arm fermenters to maximise colour and flavour.

We fermented this wine at around 23°C and in stainless steel tanks to preserve primary fruit flavours. We used a relatively neutral yeast strain called AWRI 796 to allow the natural aroma and flavour characteristics of the grapes to speak for themselves.

This wine was matured for ten months using new French and American oak.

THE WINE

This wine is deep mulberry in colour. Aromas of blackcurrant meld with hints of mint and notes of spicy oak. The palate is full of bright dark fruit that leads to a lovely soft finish.

PH 3.54 T/A 6.8 g/L R/S 0 g/L Alc 13.5%

FOOD MATCH

Served perfectly with traditional roast rib of beef with all the trimmings.

CELLARING RECOMMENDATION

Enjoy now or in two to five years.

WINEMAKERS

Victor Nash and Lindsay Brown

PRICE:

NOTES:

