



# FARM TABLE

## **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.

## **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.

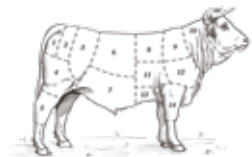
Home to Fowles Wine vineyards and winery, the Strathbogie Ranges is characterised by massive granite boulders – the very boulders that have given rise, over millions of years, to the sandy loam soils in which our vines grow.

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.





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## 2015 CABERNET SAUVIGNON

### WINEMAKING

The fruit for this wine comes from our family vineyards in the Strathbogie Ranges –Upton Run and Billi's vineyards. The fruit was harvested during the day between 30 March - 9 April 2015.

This wine was fermented in high tech, stainless steel, sweep-arm fermenters at 25°C (77 °F) to maximise colour and flavour. For this Cabernet Sauvignon, we used a relatively neutral yeast strain called RP15. This allows the natural aroma and flavour characteristics of the grapes to speak for themselves.

This wine was matured using a combination of new French oak (80%) and American oak (20%).

**Special Comments:** 2015 was a superb year for full-bodied reds such as this. The ideal weather conditions meant that the Cabernet tannins were beautifully ripe and soft, assisting in making this wine very approachable.

### THE WINE

This Cabernet Sauvignon is a deep, dense red with bright purple hues. Youthful and vibrant, the nose displays ripe blackberry characteristics with subtle notes of oak spice and dark chocolate. The palate is full-bodied with ripe, rich dark red fruits and soft tannins.

PH 3.64      T/A 6.4 g/L      R/S 0 g/L      Alc 14.5%

### FOOD MATCH

Pairs well with robust, grass fed beef such as a fruit and garlic stuffed beef stew with cinnamon and prunes.

### CELLARING RECOMMENDATION

Enjoy now or cellar for 2 to 5 years.

### WINEMAKERS

Victor Nash and Lindsay Brown

### PRICE:

### NOTES:

