



# 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.

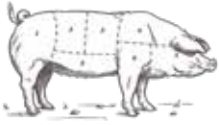
Home to Fowles Wine vineyards and winery, the Strathbogie Ranges is characterised by massive granite boulders – the very boulders that have given rise, over millions of years, to the sandy loam soils in which our vines grow.

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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## 2017 PINOT NOIR

### WINEMAKING

The fruit for this wine was sourced from our family vineyards in the Strathbogie Ranges and harvested during the day between 15 and 30 March, 2017. This wine was fermented in high tech sweep-arm fermenters to maximise flavour and colour. We fermented the wine between 20° and 30° Celsius and in stainless steel tanks to preserve primary fruit flavours. We chose to use wild yeasts to enhance complexity and structure. This majority of this wine (75%) was matured for five months using new French oak, with a portion (25%) matured in old French oak.

**Special comments:** 2017 was an extremely late and cold year. This was of benefit for some varieties, and Pinot Noir was one of them! The cool conditions allowed nice delicate strawberry fruit characters to develop at relatively low sugar levels. Despite the late vintage we experienced unusually fast malolactic fermentations which has allowed us to get the lighter style 2017 reds bottle ready much earlier than normal. This wine is a lovely vibrant fresh varietal Pinot Noir.

### THE WINE

This Pinot Noir is a vibrant cherry red. On the nose are aromas of strawberry, cherry and spicy oak. The palate is young and bright with fresh fruit, and a lovely balanced finish.

PH 3.55      T/A 6.0 g/L      R/S 0 g/L      Alc 13.5%

### FOOD MATCH

Pizza and chicken dishes.

### CELLARING RECOMMENDATION

Drink now or cellar for up to five years.

### WINEMAKERS

Victor Nash and Lindsay Brown

### NOTES:

