



Ladies who Shoot their Lunch

2016 WILD FERMENT 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 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 (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

Upton Run	Planted	Clone	Area	Soil	Aspect	Slope	Elevation
Block 1	2009	PT23	2 Ha	Sandy/Loam	South west	Gently inclined	485m
Block 6	1996	PT23	5.7 Ha	Sandy/loam	South east	Gently inclined	494m
Block 7	1996	PT23	4 Ha	Sandy/loam	North west to north of ridge	Gently inclined	490m
Block 12	1998	1654	0.44 Ha	Sandy/loam	North west	Gently inclined	486m

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 grapes for this wine were harvested on multiple days in the first week of March, 2016. The fruit from Block 12 and some from Block 6 were handpicked which ensured gentle handling and that only the best bunches were selected.

The grapes underwent a combination of whole bunch and whole berry crushing, prior to fermentation. Whole bunch pressed grapes minimises phenolic extraction and bitterness and leads to a more delicate wine – creating the perfect texture for matching with game meat.

The grapes were cold soaked which means the fruit soaks for about 24 hours prior to fermentation starting. This technique is occasionally practiced in red winemaking to kick start the extraction of colour and flavour prior to primary fermentation. This process usually takes place in chilled conditions and the absence of alcohol prevents the extraction of tannin.

The fruit for this wine was wild fermented at 24° Celsius using a combination of small fermenters (30%), open pots plunged by hand (20%) and an open sweep-arm fermenter (50%).

Wild yeast, with its slightly unpredictable nature, builds more complexity in the wine.

Sometimes the wines are more savoury but sometimes not. Alcohols can sometimes be slightly lower as these yeasts can be less efficient. The fermentation rate can sometimes be very fast and sometimes very slow. It is these variables which help create more complexity.

This wine was matured in various ways over 12 months as there are many components in the blend. One quarter of the blend was matured in 150-year-old 5000 litre oak casks and also two new 6000 litre oak vats. Another quarter of the blend matured in one, two, and three-year-old puncheons. The remaining parcel was maintained as a fresh fruity parcel in stainless steel to preserve primary aromas.

Special Comments: 2016 was a fast ripening season. We picked our Shiraz blocks in early March which was 2-3 weeks ahead of normal years. This early season means we had to allow sugar levels to get relatively high before we achieved the fruit flavour ripeness we like to see. We did a number of yield trials in our Shiraz blocks in 2016 and these small two tonne parcels were all hand plunged batches with 20-30% whole bunches in the ferments. Whole bunches also contribute in the Block 12 ferment. Block 12 is handpicked each year from close planted vines and is the most fragrant parcel of Shiraz each year. With back blending, the whole bunch component contributes about 10% in the final wine. At this level it is a complexing flavour and texture, adding another dimension without dominating the wine. In 2016 all batches were wild fermented also adding further complexity to the wine.

THE WINE

The colour shows youthful red and purple hues. On the nose are intense aromatics of blueberry, some black pepper, subtle spicy oak and dark chocolate. The palate is ripe with soft red fruits, subtle spices and a silky finish.

pH 3.58 T/A 6.8 g/L R/S 0 g/L Alc 14.5 %

FOOD MATCH

Game and roasted meats.

CELLARING RECOMMENDATION

Can be enjoyed now or will respond to 10 years in the cellar.

WINEMAKERS

Victor Nash and Lindsay Brown

NOTES:

