

STONE DWELLERS

2012 CABERNET SAUVIGNON

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.

STONE DWELLERS WINE RANGE

Our *Stone Dwellers* range is grown on our family estates and is selected to showcase the best varietal examples from the Strathbogie Ranges each vintage.

Our family vineyards rest amidst the ancient granite boulders of the Strathbogie Ranges. Cloudless days and cool nights allow our grapes to gradually develop intense aromas and flavours. Our 'hands-off' winemaking philosophy lets our wines express the true personality of varieties from this region, every vintage.

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.

VINEYARD

The fruit for this wine came from blocks 14, 8 and 7 on our Upton Run vineyard high in the Strathbogie Ranges.

Upton Run	Planted	Clone	Area	Soil	Aspect	Slope	Elevation
Block 14	1998	SA125, LC10, CW44	6.2 Ha	Sandy/Loam	North west	Gently inclined	448m
Block 8	1996	G9V3	8.7 Ha	Sandy/loam	Undulating	Very gently inclined	495m
Block 7	1996	G9V3	4 Ha	Sandy/loam	South west	Gently inclined	501m

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 fruit for this wine was harvested between 4 - 17 April 2012.

We chose to ferment this wine in stainless steel tanks to preserve primary fruit flavours.

The wine was fermented at around 24° celsius in high tech sweep-arm fermenters to maximise colour and flavor.

We used two yeast strains - AWRI 796 and BDX. AWRI 796 is a reasonably neutral yeast and exercises little influence over the fruit, allowing the natural flavour characteristics of the Cabernet Sauvignon grapes to express themselves. BDX is a Bordeaux isolate that is renowned for helping produce wine with more savoury characteristics.

The majority of this wine (80 per cent) was matured using new French (80 per cent) and American (20 per cent) oak, with the smaller component of wine spending time in old French 300 and 500 litre hogshead and puncheon barrels.

Special Comments: The vintage of 2012 was shaping up to be a classic Strathbogie vintage of long sunny days and cool nights before some tricky weather presented in the form of late rain. However, our vineyard team worked hard opening up the vine canopies to maximise sunlight exposure and airflow around the fruit.

While some of our other varieties struggled a little, the late ripening and naturally thick skinned Cabernet was not affected at all. In fact, the Cabernet berries were still hard and green and the rain literally bounced off them.

The clouds then cleared off and the weather was fine for the next six weeks, providing the ideal ripening conditions and allowing us to pick at the perfect point for this wine.

Lower than average yields in 2012 (due to small berry size) gave us high quality, concentrated fruit that has provided a solid and elegant natural tannin structure in this wine.

THE WINE

Deep crimson in colour, this Cabernet Sauvignon offers aromas of blackberry, cassis and spicy oak with hints of mint and leather. The palate is elegant and intense with rich dark fruits, fine firm tannins and a lovely long finish.

pH 3.54 T/A 7.0 g/L R/S 0 g/L Alc 13.8%

FOOD MATCH

Served perfectly with traditional Lancashire Hotpot with buttered green beans.

CELLARING RECOMMENDATION

Enjoy now or in two to five years time.

WINEMAKERS

Victor Nash and Lindsay Brown

PRICE:

NOTES:

