

STONE DWELLERS

2012 SANGIOVESE
LIMITED RELEASE

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

Stone Dwellers is a range of wines grown on select regional vineyards that are made 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 our Upton Run vineyard high in the Strathbogie Ranges.

Upton Run	Planted	Clone	Area	Soil	Aspect	Slope	Elevation
Block 13.4	Brunello and M1	2008	2.2 Ha	Sandy/loam	North	Gently inclined	473m

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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STRATHBOGIE RANGES



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WINEMAKING

The fruit for this wine was harvested during the day on the 2 April 2012. The 2012 vintage was the first in which we harvested our inaugural crop of Sangiovese grapes from our young vines.

We fermented the two clones of Sangiovese separately between 22 - 28°C in small open top fermenters (grape bins).

We chose to ferment in these small vessels because this technique allows us to maximise extraction of tannin and colour which helps build the savoury, structured and complex style of Sangiovese we sought to craft.

We used a yeast strain called AWRI 796 because it is a fairly neutral yeast which allows the natural aroma and flavour characteristics of Sangiovese to shine.

This wine was matured in one year old French oak puncheons (300L).

Special Comments: Sangiovese is a grape variety most famously associated with central Italy. While Sangiovese is Italy's most planted red grape variety, it only reaches the pinnacle of its expression in a few regions including, but not necessarily limited to, Chianti Classico, Montalcino and Montepulciano.

Sangiovese is a thin skinned relatively late ripening variety that when grown in the right place is capable of producing some of the finest and long lived wines in the world. As a relative new comer to the Strathbogie Ranges, we've been enjoying getting to know Sangiovese and with dedication, patience and continual learning we believe it has the potential to express itself in exciting ways in our region.

While the vintage conditions of 2012 were a little cooler than average, we took our chances with the weather and managed to keep the fruit on the vine until we achieved the ripeness and flavour we desired.

Back at the winery, the winemakers were champing at the bit to get their hands on our small but perfectly formed first crop so they could properly explore the colour, aroma and flavour characteristics of the two clones used to make this wine.

Initially they were quite different, with the M1 clone showing greater potential in flavour. However, as both clones matured in oak over 12 months the differences between them became less apparent and both were used (albeit with M1 dominating) in the final blend.

While it's early days, we're delighted with the expression of Sangiovese in the Strathbogie Ranges and believe we have achieved the textural and savoury characteristics in this wine that represent the style this variety is renowned for.

THE WINE

This Sangiovese is crimson in colour with russet hues. On the nose aromas of earth and leather meld with cherry, clove and oak notes. Medium bodied and full of savoury dark fruit, the palate is complex and textural with great length of flavour.

PH 3.53 T/A 6.2 g/L R/S 0 g/L Alc 12.5%

FOOD MATCH

Slow cooked beef ragu with rigatoni pasta.

CELLARING RECOMMENDATION

Enjoy now or in five to ten years time.

WINEMAKERS

Victor Nash and Lindsay Brown

PRICE:

NOTES:

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