

STONE DWELLERS

2013 SANGIOVESE

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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WINEMAKING

The fruit for this wine was harvested during the day on the 5 and 10 April 2013. Around fifty per cent of the grapes were handpicked to ensure gentle handling and that the best bunches were selected. This fruit was then cold soaked for three days before being crushed by foot and allowed to spontaneously ferment with the wild yeasts present on the grapes themselves and ambient environment. Cold soaking is a technique used to extend the total skin contact and encourage the extraction of colour and flavour without the liberation of tannins. We fermented the two clones of Sangiovese separately between 22-30 °C in small open top fermenters (grape bins) and hand plunged the batches. 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 wild yeast to ferment the handpicked parcel of fruit and a cultured yeast, called Clos, to ferment the remaining parcel. Wild yeast fermentation can be a little unpredictable but when it works (as it did in this wine), it's worth the risk because it helps develop 'funky' and complex characters in the wine. We selected the Clos strain because it is a solid fermenting yeast that allows the natural aroma and flavour characteristics of Sangiovese to shine. Half of this wine was matured for eight months in new French (75%) and American (25%) oak puncheons, with the remainder spending nine months in one year old American oak.

Special Comments: 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. Most famously associated with central Italy, it only reaches the pinnacle of its expression in a few regions including, but not necessarily limited to, Chianti Classico, Montalcino and Montepulciano. Closer to home, the King Valley (just up the road from us) and McLaren Vale (South Australia) are also proving to be very fruitful regions for producing top quality Sangiovese.

The 2013 vintage is only the second in which we've harvested a crop of Sangiovese from our young vines. As a relative new comer to the Strathbogie Ranges, we've been enjoying getting to know this variety and with dedication, patience and continual learning we believe it has the potential to express itself in exciting ways in our region.

The vintage of 2013 was warm and dry. With a forecast for hot weather, we began irrigating in early October and continued up until we began picking blocks to ensure the vines were fresh. While the conditions brought vintage forward by 3-4 weeks compared to average years, the conditions were ideal for producing Sangiovese grapes with intense colour and flavour.

The two clones used in this wine (M1 and Brunello) have distinctive characteristics so were fermented and matured separately to ensure we captured the best of both. The resulting wines were quite different in style and allowed us to blend a complex and layered wine that is more than the sums of its parts.

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

PH 3.42 T/A 6.5 g/L R/S 0 g/L Alc 13.7%

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

NOTES:

