

# STONE DWELLERS

2013 VERMENTINO  
LIMITED RELEASE

## FOWLES WINE

Fowles Wine vineyards and winery are located in the dramatic granite landscape of Strathbogrie 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 Strathbogrie 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 Strathbogrie Ranges each vintage.

Our family vineyards rest amidst the ancient granite boulders of the Strathbogrie 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 Strathbogrie 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 Strathbogrie 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 Strathbogrie 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 Strathbogrie Ranges.

Upton Run	Planted	Clone	Area	Soil	Aspect	Slope	Elevation
Block 9	1998	Rolle/r99	1.2 Ha	Sandy/loam	South	Gently inclined	491m

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 night on 18 March 2013. We harvest in the cool of the night to ensure fruit temperature is low to preserve primary fruit flavours.

This wine was fermented between 13 - 15° celsius. We used a yeast strain called QA 23 because of its ability to promote aromatic fruity aromas and flavours in wine.

This wine was fermented in stainless steel tanks with some lees contact (two months) to ensure the fresh primary fruit flavours were complemented with texture from the yeast lees.

**Special Comments:** We planted this Italian varietal back in 2008 and we're delighted with the resulting wine - our first release to date! The vintage of 2013 was hot and dry, the exact conditions this late ripening variety thrives on.

Rick Milland and Victor Nash - our Vineyard Manager and Chief Winemaker - wore furrows in between the rows as they continually tasted and waited patiently for the flavours to build up, eventually bringing the fruit in at 11.5 Beaume.

We're very pleased with the expression of Vermentino in the Strathbogie Ranges which we believe represents the variety as it should. More broadly, we're excited about getting to know our Vermentino a little better in the coming years because of its ability to produce wines with great flavour and firm acidity even in hot conditions - something likely to become more pertinent to Australia in the future

## THE WINE

This Vermentino is pale straw in colour with subtle lime hues. Fresh aromas of ruby grapefruit play with notes of lemon citrus. The palate is clean, soft and refreshing.

PH 3.3      T/A 6.5 g/L      R/S 0 g/L      Alc 12.0%

## FOOD MATCH

Served perfectly with spaghetti alle vongole (spaghetti with clams).

## CELLARING RECOMMENDATION

Enjoy now.

## WINEMAKERS

Victor Nash and Lindsay Brown

## PRICE:

## NOTES:

