

STONE DWELLERS

2014 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 vast majority of fruit for this wine came from Block 8 on our Upton Run vineyard (96 per cent), with the rest coming from Baarooka vineyard, high up in the Strathbogie Ranges.

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

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 between 29 April and 2 May 2014.

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 flavour.

We used yeast strains called RP 15DX to enhance mouthfeel, body and dark fruit characters in the wine.

The majority of this wine (80 per cent) was matured for six months using new French oak (50 per cent) and American oak (50 per cent), with the balance (20 per cent) of the blend spending time in old French 300 and 500 litre hogshead and puncheon barrels.

Special Comments: 2014 was a generally cool vintage in the Strathbogie Ranges. There was significant rainfall during March and April which put disease pressure on many varieties, but Cabernet with its tough little berries shed the water and powered on. The rain did mean ripening was slow which meant we left some of each of Blocks 7, 8 and 14 out until the first week of May. The last time we picked in May was 2004!

The 2014 Cabernets show great varietal clarity with medium weight – both a reflection of the year.

THE WINE

This wine is cherry red in colour with complex aromas of blackberry, liquorice and mixed spices. The palate is full of dark red fruits with a lovely hint of vanilla from maturation in oak barrels.

pH 3.47

T/A 6.5 g/L

R/S 0 g/L

Alc 14%

FOOD MATCH

Served perfectly with BBQ rosemary and garlic butterflied leg of lamb with a side of buttered broad beans.

CELLARING RECOMMENDATION

Enjoy now or in two to five years.

WINEMAKERS

Victor Nash and Lindsay Brown

PRICE:

NOTES:

