

STONE DWELLERS

2015 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	2008	M1 & Brunello	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.



STONE DWELLERS

2015 SANGIOVESE
LIMITED RELEASE

WINEMAKING

The fruit for this wine was harvested during the day on the 4th and 8th April 2015. This fruit was then cold soaked before being crushed by foot and allowed to spontaneously ferment with the wild yeasts present on the grapes themselves and ambient environment. 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 fermented the fruit between 25-30° Celsius in small, stainless steel, 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.

This wine was matured for 12 months using a combination of large format, old and new French oak.

Special Comments: The vintage of 2015 produced outstanding wines across all varieties and this Sangiovese was no exception. We saw one of the greatest Rieslings we have ever produced along with some of the best full bodied red wines.

The start of the growing season was fine and mild followed by a very dry, warm summer. We had virtually no rain in the growing season so reds were able to develop excellent colour and flavour. We also did not experience any severe heat wave conditions, which allowed the ripening to progress steadily in all varieties. We saw excellent balance of natural acidity across whites and reds. Sangiovese produces a savoury wine with a bigger tannin structure than the more common varieties.

THE WINE

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

PH 3.44 T/A 6 g/L R/S 0 g/L Alc 14.5%

FOOD MATCH

Served perfectly with confit duck, mushroom & tomato ragu with linguine or if you're feeling super adventurous our Winemaker recommends warthog liver braised in elderberry.

CELLARING RECOMMENDATION

Enjoy now or in two to five years. Will cellar for more than 10 years.

WINEMAKERS

Victor Nash and Lindsay Brown

PRICE:

NOTES:

