

# STONE DWELLERS

2015 VERMENTINO

## 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 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 came from our vineyards in the Strathbogie Ranges and was harvested in the evening of 2nd March 2015. We harvested from our Upton Run vineyard, preserving primary fruit flavours in the low temperature environment of night.

This wine was fermented between 13° to 15° C to ensure fresh primary fruit flavours. We used a yeast strain called QA 23, which promotes aromatic fruity aromas and flavours in the wine. Together, the fruit character is complemented by the texture given by the yeast.

**Special Comments:** We planted this Italian varietal in 2008 and released our first Stone Dwellers Vermentino in 2013.

The vintage of 2015 was characterised by a cool and dry spring followed by a mild, dry summer. These conditions are ideal for whites like Vermentino.

We are delighted with this new release of our Vermentino and are enjoying getting to know this varietal better. Its ability to produce wines with great flavour and firm acidity – even in hot conditions – is something we believe will become more pertinent to Australia in the future.

## THE WINE

This Vermentino is pale straw in colour with subtle lime hues. Fresh citrus notes – lemon and lime – lift from the glass. The palate is clean and refreshing. This is a delicate and dry white wine.

PH 3.15      T/A 7.5 g/L      R/S 4.00 g/L      Alc 11.0%

## FOOD MATCH

Matches beautifully with a fresh seafood platter or summer salad.

## CELLARING RECOMMENDATION

Enjoy now.

## WINEMAKERS

Victor Nash and Lindsay Brown

## PRICE:

## NOTES:

