

STONE DWELLERS

2017 SANGIOVESE
SINGLE VINEYARD

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

| Upton Run | Planted | Clone | Area | Soil | Aspect | Slope | Elevation |
|------------|---------|---------------|--------|------------|--------|-----------------|-----------|
| Block 13.4 | 2008 | M1 & Brunello | 2.2 Ha | Sandy/loam | North | Gently inclined | 473m |

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WINEMAKING

The fruit for this wine was harvested on 19 April, 2017. We held the must cold for three days prior to fermentation to extend total skin contact and encourage the extraction of colour and flavour without the liberation of tannins. Cold soaking is a technique we find produce wines with increased colour and aromatic intensity and complexity. This wine was fermented at 23° Celsius in open pots and plunged by hand which gave us close control over the extraction process. We chose to ferment this wine using wild yeast to enhance complexity and texture, before maturing for 10 months in two-year-old 500L French oak puncheons.

Special Comments: 2017 was the coldest year in Strathbogie for more than a decade. Even by long term averages it was considered a late vintage with picking about 2-3 weeks behind what is usually expected. This translated to lower potential alcohol levels at harvest time and higher acids. The M2 clone our Sangiovese fruit was very slow to ripen and we were able to pick the fruit with a good balance of acidity and ripeness. This wine is true to variety: medium bodied, savoury with fine 'dusty' tannins.

THE WINE

This wine is a bright and vibrant cherry red. Savoury aromas of anise, fern and subtle oak show through on the nose. The palate is fine and dusty with elegant savoury flavours.

PH 3.55 T/A 6.1 g/L R/S 0 g/L Alc 13.6%

FOOD MATCH

Italian meatball pizza.

CELLARING RECOMMENDATION

Drink now or cellar for up to 10 years.

WINEMAKERS

Victor Nash and Lindsay Brown

NOTES:

