

# STONE DWELLERS

2018 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

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## WINEMAKING

The fruit for this wine was picked from a single vineyard on our Upton Run block in the Strathbogie Ranges. The grapes were picked during the night on 15 March, 2018. We harvest in the cool of the night to ensure fruit temperature is low to preserve primary fruit flavours.

The grapes were then crushed with open rollers to minimise phenolic extraction to help create a more delicate wine.

We chose to ferment this wine in stainless steel between 13-15° Celsius, using QA23 yeast to promote aromatic fruity flavours.

**Special Comments:** The 2018 season was long, dry and mild. A very solid vintage for most varieties. We have been learning about how best to manage our vigorous Vermentino vines for nearly a decade and this year we decided to be extreme in reducing the yield. After a number of thinning operations throughout the season we reduced the yield by about a third. In doing so, we have boosted intense varietal character. This is certainly the best Vermentino we have made to date. Enjoy!

## THE WINE

This wine is pale straw in colour with a fresh green tinge. On the nose are aromas of tropical fruits, pawpaw and passionfruit. The palate is light with fresh tropical flavours.

PH 3.3      T/A 6.5 g/L      R/S 4 g/L      Alc 12.0%

## FOOD MATCH

Lunch time summer salads.

## CELLARING RECOMMENDATION

Enjoy now.

## WINEMAKERS

Victor Nash and Lindsay Brown

## NOTES:

