

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.

THE EXCEPTION WINE RANGE

The Exception wines are driven by one-off parcels of exceptional fruit or inventive winemaking projects dreamt up by our winemaking team. These wines are strictly limited edition and never-to-be repeated.

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

Billi’s	Clone	Planted	Area	Soil	Aspect	Slope	Elevation
Block 3	MV6	1996	4.1	Sandy/ Loam	South east	Gently inclined	490m

WINEMAKING

The fruit for this Sparkling Pinot Noir was harvested in the evening on February 24th, 2012. We harvest in the cool of the night to ensure fruit temperature is low to preserve primary fruit flavours. We whole-bunch pressed these grapes as quickly and gently as possible, to minimise phenolic extraction and bitterness, leading to a more delicate wine.

This wine was fermented at 15-16° Celsius in stainless steel. We chose to use EC118 yeast to ferment this wine which is one of the most widely used pure yeasts in the world and has relatively little influence on the aroma and flavour of a wine. We also conducted malolactic fermentation in a small portion of this wine, to soften the natural acids and encourage lovely butterscotch aromas.

Special Comments:

The 2012 Pinot Noir sparkling base was a beautiful example of what Pinot Noir base should be, and we decided to make this Exceptional wine to show this off. This wine was made using the Traditional Method. The Traditional Method refers to a second fermentation in the bottle, as is done in Champagne wines.

Once the base wine was made, we then added more sugar and an active yeast culture. We monitored this very closely and once satisfied that the yeast was performing well, we then filled the actively fermenting wine into the bottle which you are drinking it from now. This second fermentation in the bottle took about three weeks to complete, at which point it became a full pressure, dry, sparkling wine.

We then allowed the wine to mature in bottle for five years on the yeast lees. During this time, very slow, complex changes occur. The wine builds a rich complexity as the yeast cells slowly breakdown, liberating a wealth of savoury flavours and creamy textures. This creaminess in the wine is also a result of the malolactic fermentation that was performed on the dry base wine prior to tirage. After five years we decided the wine was ready to be disgorged. Disgorging is the process of removing the yeast sediment from each bottle from the second fermentation, and then topping the bottles with something known as dosage. Our dosage was a blend of the wine itself, a small amount of sugar to balance acidity and a tiny addition of 1.5mls of XO Cognac to each bottle. The addition of Cognac is a practise only done by the most rare and expensive Champagne producers. This tiny addition provides a surprising extra layer of complexity to this truly exceptional wine.

THE WINE

This wine is pale pink in colour with peachy bronze hues. On the nose are aromas of strawberry cream, some stone fruits and a hint of yeasty brioche complexity. Notes of strawberry, stone-fruit and some citrus come through on the palate, with layers of secondary, complex flavours. The mousse is creamy and long lasting with a fine bead. The wine is dry with great balance and length.

PH 3.2 T/A 7.6 g/L R/S 10 g/L Alc 12.5%

FOOD MATCH

No food required. A drink to celebrate with!

CELLARING RECOMMENDATION

Drink now.

WINEMAKERS

Victor Nash and Lindsay Brown