

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

The fruit for this wine was sourced from our Upton Run family vineyard high in the Strathbogie Ranges

Upton Run	Clone	Planted	Area	Soil	Aspect	Slope	Elevation
Block 5	PT23	1996	4.1	Sandy/ Loam	East	Gently inclined	495m

WINEMAKING

The fruit for this Shiraz was picked during the day on 29 March, 2016.

The grapes were picked at 15.8 Baume, fermented on skins and hand plunged at 25° Celsius for four days. We chose to use Rubino Cru yeast which promotes primary fruit and spice flavours. We then pressed and fermented the wine off skins for a further 36 hours before fortification whereby a brandy spirit was added to stop any further fermentation occurring. To impart some subtle oak character, we matured the wine for 16 months in old French oak barrels.

Special Comments: The cool climate of the Strathbogie Ranges is not typically suited to making fortified wine, however the 2016 vintage was warm and early, so we decided to see how long the Shiraz grapes could stay on the vine throughout the season.

This fortified Shiraz is made in the vintage port style where ripeness only needs to be slightly higher than that of table wines.

THE WINE

This fortified Shiraz is blood red in colour with aromas of fruit cake and ripe plums. On the palate are notes of lovely ripe red fruits and liquorice spice. Enjoy now or for many years to come.

PH 3.6 T/A 5.6 g/L R/S 5.5 g/L Alc 17.5%

FOOD MATCH

Dark chocolate.

CELLARING RECOMMENDATION

Drink now – 20 years.

WINEMAKERS

Victor Nash and Lindsay Brown

NOTES: