

FOWLES WINE

The 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.

ARE YOU GAME? WINE RANGE

As dedicated grape and sheep farmers we have deep respect for provenance, husbandry and craftsmanship in food and wine. We love to source our food from the wild or grow it at home. Nothing beats the taste of food and wine as nature intended it – real: pure, slow grown and full of flavour. So like us, why not keep it real and go wild with food and wine matching...

Real Wine for Real Food. Are you Game?

(Psssst! Love this? Then try our *Ladies who Shoot their Lunch* range: www.fowleswine.com)

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.



WINEMAKING

The fruit for this wine was harvested on the 8th March, 2018 from our Upton Run and Billi's Vineyards in the Strathbogrie Ranges. The grapes were destemmed and crushed with open rollers to minimise phenolic extraction and help create a more delicate wine. This wine was fermented at 14-16°C using a number of different techniques and yeast strains to impart various characteristics and add further complexity. Some parcels were wild fermented, some fermented on solids, and others underwent malolactic fermentation to build texture in the wine. The majority of this wine was fermented in stainless steel, however 10% of the fruit was fermented in a mix of 300L, 500L and 600L barrels. The wine in stainless steel was then matured on yeast lees for six months to build some secondary complexity into the palate, and the remaining portion matured for six months in new French oak. Finally, we chose to add dash of Arneis into the final blend to add a twist of complexity.

SPECIAL COMMENTS

2018 was a very good season for all varieties; yields were low and the speed of sugar accumulation was in line with flavour development. The subtle use of French oak provides aromatic complexity and texture in this wine.

THE WINE

Straw gold in colour with a tinge of green. Aromas of white peach, subtle citrus from the Arneis, and a hint of vanilla from the oak come through on the nose. The palate is medium bodied with intense fruit flavours and a lovely creamy texture as a result of the six months on yeast lees.

PH 3.44 T/A 6.9 g/L R/S 2.0 g/L Alc 13.7%

FOOD MATCH

Enjoy with pheasant breast with cauliflower puree and roast garlic

CELLARING RECOMMENDATION

Drink now

WINEMAKERS

Victor Nash and Lindsay Brown

NOTES

