

Ladies who Shoot their Lunch

2017 WILD FERMENT SHIRAZ

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.

LADIES WHO SHOOT THEIR LUNCH WINE RANGE

The haziness of a sky at day break; the bubbling of a pristine stream; the early morning sun lifting bush scents. Shallow breathing; silently stalking. Observing. Sudden flurries of action; trout breaking glassy rivers; startled birds bursting from cover; a dashing hare; a distant stag in dappled light. The long walk home, exhausted; limbs aching; cold, wet, hungry. Open fire; cooking smells; a gradual return to warmth. That shower. Amongst friends; delicious food and a glass of wine.

Ladies who Shoot their Lunch has been blended to complement real food with wines of striking colour, elevated aromas, pristine fruit and a finish to persist with the wildest flavours.

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 comes from our family vineyard, Upton Run, in the Strathbogie Ranges.



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WINEMAKING

The fruit for this wine was picked in late April, 2017 from our Upton Run vineyard in the Strathbogie Ranges. The grapes were picked using selective harvesting technology which destems and sorts all green material from the fruit. The result is much cleaner fruit and more purity of flavour in the wine. Normally in our Ladies Shiraz we use a percentage of whole bunches in the ferment, however we decided not to do this as we did not want the wine of this very cool season to show any green characters.

The grapes were cold soaked which means the fruit soaks for about 24 hours prior to fermentation starting. The fruit was then wild fermented using a combination of small fermenters (30%) and open sweep-arm fermenters (70%). Wild yeast, with its slightly unpredictable nature, builds more complexity in the wine.

This wine was matured in various ways over 12 months as there are many components in the blend. One quarter of the blend was matured in 150-year-old 5000 litre oak casks and also two new 6000 litre oak vats. Another quarter of the blend matured in one, two, and three-year-old puncheons. The remaining parcel was maintained as a fresh fruity parcel in stainless steel to preserve primary aromas.

SPECIAL COMMENTS

2017 experienced lower temperatures and higher than average rainfall. To keep the vines and yields in check, we had to thin the canopies much more than usual. The cool temperature meant that the harvest date was extended to late April; this is one of the latest on record for Shiraz.

The long hang time of the grapes and cold conditions have provided great expression of spicy cool climate shiraz, as pepper intensity is greatest in cooler years.

2017 was one of the most challenging vintages I have seen in 17 years, however I would rate this wine as one of best examples of Ladies Shiraz we have made.

THE WINE

This shiraz is vibrant red with medium depth of colour. Spicy notes of pepper, violet and subtle oak lift from the glass. The palate is balanced with fresh red and blue fruits, hints of spice and fine, silky tannins.

PH 3.57

T/A 6.6 g/L

R/S 0.0 g/L

Alc 14.2%

FOOD MATCH

Roast crown of wild goat

CELLARING RECOMMENDATION

Enjoy now - 2037

WINEMAKERS

Victor Nash and Lindsay Brown



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