



# FARM TABLE

## **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.

## **FARM TO TABLE WINE RANGE**

As dedicated grape and sheep farmers we have deep respect for provenance, husbandry and craftsmanship in food and wine and take great pride in sharing the fruits of our labour.

Straight from the farm, these wines embody our connection to the land and our enjoyment of it through quality food and wine.

Made with fruit sourced from our family vineyards or those of our grape growing friends across Victoria, *Farm to Table* wines are bright, delicious and made to match with fresh farm produce shared among good friends.

## **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.

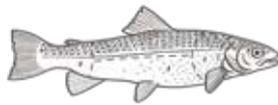
Home to Fowles Wine vineyards and winery, the Strathbogie Ranges is characterised by massive granite boulders – the very boulders that have given rise, over millions of years, to the sandy loam soils in which our vines grow.

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.





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## 2018 SAUVIGNON BLANC

### WINEMAKING

The fruit for this wine was picked in the evening between February 20 and March 10, 2018. We harvest in the cool of the night to ensure fruit temperature is low to preserve primary fruit flavours. The grapes were destemmed and crushed with open rollers to minimise phenolic extraction to help create a more delicate wine. This wine was fermented in stainless steel at around 14° Celsius using a combination of yeasts that promote the varietal characteristics in white wine. We chose to ferment in stainless steel to preserve primary fruit flavours.

### THE WINE

This wine is very pale straw in colour with a slight tinge of green. Aromas of tropical fruit salad shine through with highlights of kiwi fruit and paw paw. A lovely spectrum of tropical and passionfruit flavours announce themselves on the palate with a fresh and clean finish.

PH 3.3      T/A 7 g/L      R/S 4 g/L      Alc 12.5%

### FOOD MATCH

Pork and pistachio terrine.

### CELLARING RECOMMENDATION

Enjoy now.

### WINEMAKERS

Victor Nash and Lindsay Brown.

