



Ladies who Shoot their Lunch

2010 MERLOT, LAGREIN, TEMPRANILLO

FOWLES WINE

Fowles Wine vineyards and winery are located in the dramatic granite landscape of Strathbogrie 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 Strathbogrie Ranges 'message in a bottle' to the world with some of Australia's most exciting wine brands and innovations.

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 Strathbogrie 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 Strathbogrie 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 Strathbogrie Ranges generally occurs from late February through to early May.

VINEYARD

The fruit for this wine comes from our Upton Run and Whitegate vineyards, with the 42% Merlot component coming from Block 15 and the 37% and 21% Lagrein and Tempranillo coming from Stretcher block.

Upton Run	Planted	Clone	Area	Soil	Aspect	Slope	Elevation
Block 15	1998	D3V14	4.9Ha	Sandy/Loam	North	Gently inclined	469m

Whitegate	Planted	Clone	Area	Soil	Aspect	Slope	Elevation
Stretcher Block – Lagrein	2005	1225	0.5Ha	Sandy/Loam	South	Gently inclined	472m
Stretcher Block – Tempranillo	2005	D8V12	0.5Ha	Sandy/Loam	South	Gently inclined	472m

In the vineyard, mechanical weeding took place to eliminate the use of undervine sprays and the vines were irrigated using a Regulated Deficit Irrigation technique to ensure concentration of fruit.





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WINEMAKING

The fruit for this wine was harvested during the day on the 25 February (Tempranillo), 11 March (Lagrein), and 17 March (Merlot). The Lagrein and Tempranillo components of this wine were fermented in open pots and plunged by hand and the Merlot component was fermented using a sweep-arm fermenter, both of these techniques maximize colour and flavour in the wine.

We fermented at around 23°Celsius and used a yeast strain called AWRI 796. This yeast is reasonably neutral and exercises little influence over the fruit, allowing the natural flavour characteristics of the three varieties to express themselves.

While the wine was fermented in stainless steel to preserve primary fruit flavours, after ferment the wine was left on skins for a couple of weeks prior to pressing and was also matured in old oak barrels. These 'old world' techniques add texture and complexity and result in a beautiful, savory wine. This wine was matured mainly using old (primarily) French and American oak. The final blend had some maturation in new oak.

Special Comments: : This wine is about three separate wines that became friends later in life! We drew on Spanish techniques to inform the winemaking decisions, opening up the rollers on the crusher to allow some whole berries in the ferment. We inoculated at a very low rate of yeast to mimic characteristics of wild yeast ferments and fermented the wine in 2 tonne open pots and plunged by hand. After ferment we left the wine on skins for a couple of weeks prior to pressing and maturation in old oak barrels. These techniques made for a savory wine. We picked the Lagrein at a lower level of sugar than the Merlot or the Tempranillo, but it had the most beautiful deep cherry colour. We love this variety for its gorgeous colour and violet perfume and it's higher acid profile and grippy tannins which will help keep this wine fresh and allow let it to age gracefully. The Upton Run Merlot is always impressive with the exposed site where it's grown allowing the fruit to achieve lovely ripeness.

The *Ladies who Shoot their Lunch* 2010 MLT blend has fantastic perfume, fresh acid, grippy tannins and savory notes that will stand up to and complement the intensity and texture of game, making it a fabulous food wine. We can't wait to try this with hare filets wrapped in prosciutto!

THE WINE

A deep mulberry coloured wine that bursts with rich aromas of raspberries, blackberries and blueberries as well as subtle notes of oak, violet and spice. On the palate red fruits and fine grained velvety tannins lead to a long smooth finish.

PH 3.56 T/A 7.2 g/L R/S 0.0 g/L Alc 13.1%

FOOD MATCH

Served perfectly with pan fried hare back straps wrapped in prosciutto with a lambs lettuce and beetroot salad.

CELLARING RECOMMENDATION

Enjoy now or in five to ten years.

WINEMAKERS

Victor Nash and Lindsay Brown

PRICE:

NOTES:

