



FARM TABLE

2014 CABERNET MERLOT

WINEMAKING

The fruit for this wine was harvested from our family vineyards in the Strathbogie Ranges—the Upton Run vineyard and Billi's vineyard. The grapes were harvested during the day in the last week of April 2014.

The wine is fermented in high tech, stainless steel, sweep-arm fermenters and at a cool 73° F to maximize flavor and color.

The wine was matured for 9 months using a combination of new French oak (80%) and American oak (20%).

Special Comments: The 2014 vintage was cool in the Strathbogie Ranges. There was a significant amount of rain which meant ripening was slower than usual. Our Cabernet fruit shed much of this water and powered through to complete ripeness. The resulting wines are varietal and medium bodied, reflecting the season's conditions.

THE WINE

This Cabernet Merlot is a warm cherry red with youthful purple hues. The nose displays dark ripe berry character with subtle notes of mint and oak. The palate is full-bodied and soft with flavors of black currants and toasty oak.

PH 3.5

T/A 6.2 g/L

Alc 14%

FOOD MATCH

Matches superbly with grass fed beef dishes such as veal ossobuco with verjuice, saffron and fennel and a side of garlic mash.

CELLARING RECOMMENDATION

Enjoy now or cellar for 2-5 years.



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STRATHBOGIE RANGES