



# FARM TABLE

## 2015 CABERNET SAUVIGNON

### 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 between March 30—April 9, 2015.

The wine is fermented in high tech, stainless steel, sweep-arm fermenters and at a cool 77° F to maximize flavor and color.

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

**Special Comments:** 2015 was a superb year for full-bodied reds such as this. The ideal weather conditions meant that the Cabernet tannins were beautifully ripe and soft, assisting in making this wine very approachable.

### THE WINE

This Cabernet Sauvignon is a deep, dense red with bright purple hues. Youthful and vibrant, the nose displays ripe blackberry characteristics with subtle notes of oak spice and dark chocolate. The palate is full-bodied with ripe, rich dark red fruits and soft tannins.

PH 3.64

T/A 6.4 g/L

Alc 14.5%

### 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