



FARM TABLE

2016 CABERNET SAUVIGNON

WINEMAKING

The fruit for this wine was harvested from our family vineyards in the Strathbogie Ranges. The grapes were harvested during the day between March 30—April 12, 2016.

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: 2016 was an excellent red wine vintage suited to full-bodied red wines. Wines of great color, flavor and length were produced. Cabernet tannins are beautifully ripe and soft making these wines very approachable as young wines.

THE WINE

This Cabernet Sauvignon is a dense, deep dark red with youthful purple hues. On the nose, aromas of dark ripe blackberry fruits, oak spice and some chocolate. The palate is ripe, rich and fruity.

PH 3.5 T/A 6.6 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. Or roast lamb with rosemary sauce.

CELLARING RECOMMENDATION

Enjoy now or cellar for 2-5 years.



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STRATHBOGIE RANGES