



# FARM TABLE

## 2017 CABERNET SAUVIGNON

### WINEMAKING

The fruit for this wine was harvested from our Billi's family vineyards in the Strathbogie Ranges. We chose to blend in a small portion of Merlot (6%) picked from the same vineyard which contributes ripe juicy plum flavors and fills out the mid palate.

The wine is fermented in high tech, stainless steel, sweep-arm fermenters to maximize flavor and color.

The wine was matured for 9 months using a combination of new and used French oak (70%) and American oak (30%) barrels.

**Special Comments:** 2017 was a cold and challenging season. As a robust variety our Cabernet enjoyed the cool conditions. The long hang time ensured a good slow development of flavor with slow building sugar levels. This meant we could keep the alcohol below 14% and still have ripe flavors.

### THE WINE

This wine is a dense dark red with youthful purple hues. On the nose are aromas of dark blackberry fruits, oak spice and hints of chocolate. The palate is ripe and rich with dark cherry and plum flavors.

PH 3.53      T/A 6.8 g/L      Alc 13.4%

### 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 up to 5 years.



fowles wine  
STRATHBOGIE RANGES