



# FARM TABLE

## 2017 CHARDONNAY

### WINEMAKING

The fruit for this wine was harvested from our vineyards in the Strathbogie Ranges. The fruit for this wine was harvested on March 31.

The wine was fermented in high tech, stainless steel, sweep-arm fermenters at a cool 55° F to further maximize the fruit flavors and color.

The wine then aged four months in French oak barrels (20% new).

### Special Comments:

The 2017 vintage was a very cold and late season with higher than average yields. Due to the low ripening temperatures, natural acid levels remained high in the fruit, resulting in tightly structured white wines. We have given this chardonnay extended lees contact to soften the palate.

### THE WINE

This wine is pale straw with light green reflections. The nose is packed with stone fruit character such as grape and rock melon. The palate boasts peach and melon flavors with a generously flavored, soft finish.

PH 3.45

T/A 7.0 g/L

Alc 12.0%

### FOOD MATCH

Matches beautifully with pork and fennel sausages.

### CELLARING RECOMMENDATION

Enjoy now.



fowles wine  
STRATHBOGIE RANGES