



# FARM TO TABLE

## CHARDONNAY 2020



### OVERVIEW

As dedicated grape and sheep farmers, we have deep respect for provenance, husbandry and craftsmanship in food and wine. Straight from the farm, these wines embody our connection to the land and our enjoyment of it through quality food and wine. Farm to Table wines are bright, generous and carefully blended to complement the softer texture of farm raised meat.

### VINEYARD REGION

Victoria

### VINTAGE CONDITIONS

2020 was a warm vintage with low yields. This meant that fruit quality was excellent, and we were able to harvest early to maintain natural acidity.

### WINEMAKING

The fruit for this wine was gently crushed and the juice was fermented in stainless steel to maintain primary fruit aromas and flavours. A significant portion of this wine was matured in French oak puncheons which are normally reserved for our finest wines. This wine shows a richness and complexity way beyond its station!

### WINE ANALYSIS

Alc/Vol: 13.6%  
Acidity: 6.5 g/L  
pH: 3.5

### COLOUR

Pale straw.

### NOSE

Ripe peaches and cream meld with rockmelon, apple, subtle oak and some floral notes.

### PALATE

Full flavoured white peach, fresh citrus and peanut brittle with a soft, rounded finish.

### PEAK DRINKING

Drink now to 2025.

FOWLES WINE PTY LTD  
PO BOX 22, CNR HUME FWY AND LAMBING GULLY RD, AVENEL VIC 3664, AUSTRALIA  
T +61 3 5796 2150

 @FOWLES\_WINE  FOWLES\_WINE  WWW.FOWLESWINE.COM

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