



# FARM TABLE

## 2015 PINOT NOIR

### WINEMAKING

The fruit for this wine was harvested from our family vineyards in the Strathbogie Ranges and harvested during the day between 26 February and 2 March 2015.

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

We fermented the wine between 77° and 82° F and in stainless steel tanks to preserve primary fruit flavors.

This wine was then matured for six months French oak barrels (15% new).

### THE WINE

This Pinot noir is vibrant cherry color. On the nose, aroma of red plum and cherry meld with subtle oak characters. The palate is soft with ripe red fruits and a silky, well balanced finish.

PH 3.57

T/A 6.4 g/L

Alc 13.5%

### FOOD MATCH

Served perfectly with woodfired pizza topped with pulled pork, apple, rocket & taleggio.

### CELLARING RECOMMENDATION

Enjoy now.



fowles wine  
STRATHBOGIE RANGES