



FARM TABLE

2017 PINOT NOIR

WINEMAKING

The fruit for this wine was harvested from our family vineyards in the Strathbogie Ranges. Harvest took place between March 15–30 2017.

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

We fermented the wine between 68° and 86° F and in stainless steel tanks to preserve primary fruit flavors.

This wine was then matured for five months French oak barrels (75% new).

Vintage Comments: 2017 was an extremely late and cold year. This was of benefit for some varieties, and Pinot Noir was one of them! The cool conditions allowed nice delicate strawberry fruit characters to develop at relatively low sugar levels. Despite the late vintage we experienced unusually fast malolactic fermentations which has allowed us to get the lighter style 2017 reds bottle ready much earlier than normal.

THE WINE

This Pinot Noir is a vibrant cherry red. On the nose aromas of strawberry, cherry and spicy oak. The palate is young and bright with fresh fruit, and a lovely balanced finish.

PH 3.55

T/A 6.0 g/L

Alc 13.5%

FOOD MATCH

Served perfectly with pizza or chicken dishes.

CELLARING RECOMMENDATION

Enjoy now or cellar up to five years.



fowles wine
STRATHBOGIE RANGES