



# FARM TABLE

## 2018 PINOT NOIR

### WINEMAKING

The fruit for this wine was harvested from our family vineyards in the Strathbogie Ranges—from three premium vineyard sites, all ripening at slightly different times providing an element of complexity in this blend.

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 in stainless steel tanks using wild yeasts to enhance complexity and texture.

This wine was then aged for six months in French oak barrels (75% new).

### THE WINE

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

PH 3.63

T/A 6.5 g/L

Alc 13.5%

### FOOD MATCH

Served perfectly with pizza, chicken, pork or rabbit.

### CELLARING RECOMMENDATION

Enjoy now or cellar up to five years.



fowles wine  
STRATHBOGIE RANGES