



# FARM TABLE

## 2019 PINOT NOIR

### WINEMAKING

The fruit for this wine was harvested from our family vineyard Upton Run high in the Strathbogie Ranges over several days in late February to early March. .

The wine is fermented in stainless steel to maximize color and preserve primary fruit flavors.

This wine was then aged for six months in French oak barrels.

**2019 VINTAGE NOTES:** Strong winds during flowering, followed by a warm and dry summer meant that yields were going to be low. Pinot Noir ripens very quickly in warm conditions, so we were sampling fruit three times a week and then daily in the week before picking. With this attention to detail we were able to pick at peak flavour without letting the fruit over ripen.

### 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 3.56      T/A 5.6 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