



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