



# FARM TABLE

## 2015 SAUVIGNON BLANC

### WINEMAKING

The fruit for this wine was harvested from our family vineyards between 18 and 26 February 2015.

We harvested our Sauvignon Blanc during the cool of the evening to ensure fruit temperature is low to preserve primary fruit flavors.

We fermented this wine at around 57° F and in stainless steel tanks to preserve primary fruit flavors.

### THE WINE

This wine is pale straw in color with a lime tinge. On the nose, tropical aromas of kiwi and paw paw jump from the glass. The palate is lively, clean and mouthwateringly fresh.

PH 3.36

T/A 6.8 g/L

Alc 12.5%

### FOOD MATCH

Served perfectly with crispy fish tacos with mango and avocado salsa.

### CELLARING RECOMMENDATION

Enjoy now.



fowles wine  
STRATHBOGIE RANGES