



# FARM TABLE

## 2017 SAUVIGNON BLANC

### WINEMAKING

The fruit for this wine was harvested from our family vineyards in the Strathbogie Ranges—from both Upton Run and Billi's Vineyard. The grapes were harvested between March 6 and 28.

We harvest fruit in the evenings when it's cooler in order to preserve the primary fruit flavors.

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

**Vintage Comment:** 2017 was a very late vintage, even by historical averages. This meant that varieties had a very long and slow ripening and it was a good year for Sauvignon Blanc.

### THE WINE

This wine is pale straw in color with subtle lime highlights. Enticing tropical fruit aromas delight the nose. The palate is lively, clean and classic with a blend of citrus and tropical fruit notes.

PH 3.2      T/A 6.3 g/L      Alc 12.0%

### FOOD MATCH

Served perfectly with Sea Bass delicately fried in olive oil with a side salad including goat cheese.

### CELLARING RECOMMENDATION

Enjoy now.



fowles wine  
STRATHBOGIE RANGES