



# FARM TABLE

## 2018 SAUVIGNON BLANC

### WINEMAKING

The fruit for this wine was harvested from our family vineyards in the Strathbogie Ranges in the evening between February 20 and March 10, 2018. We harvest fruit in the evenings when it's cooler in order to preserve the primary fruit flavors.

The grapes were destemmed and crushed with open rollers to minimize phenolic extraction, to help create a more delicate wine.

This wine was fermented in stainless steel tanks at around 57° F to preserve primary fruit flavors.

### THE WINE

This wine is very pale straw in color with a slight tinge of green. Enticing aromas of tropical fruit shine through with a highlight of kiwi. The palate is lively, clean and classic with a blend of citrus and tropical fruit notes.

PH 3.3      T/A 7.0 g/L      Alc 12.5%

### 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