

FARM TO TABLE

SAUVIGNON BLANC 2022



OVERVIEW As dedicated grape and sheep farmers, we have deep respect for provenance, husbandry and craftsmanship in food and wine. Straight from the farm, these wines embody our connection to the land and our enjoyment of it through quality food and wine. Farm to Table wines are bright, generous and carefully blended to complement the softer texture of farm raised meat.

VINEYARD REGION Strathbogie Ranges, Victoria

VINTAGE CONDITIONS 2022 was cooler year with late top-ups of rain. This allowed the fruit to develop slowly and produced lovely concentrated flavors in the wine. Yields were lower than normal, leading to great quality. Sauvignon Blanc likes the cool weather and excelled this vintage, showing cool climate purity with intense varietal characters and lovely natural acidity.

WINEMAKING The fruit for this wine was harvested from our Upton Run and Billi's vineyards in the Strathbogie Ranges. Grapes were gently pressed and fermented in stainless steel, for a clean and fresh style. A carefully selected yeast was used in fermentation to enhance primary fruit aromas.

WINE ANALYSIS Alc/Vol: 12.6%
Acidity: 6.8 g/L
pH: 3.36

COLOR Pale straw.

NOSE Vibrant aromas of passionfruit and tropical fruits meld with subtle fresh herbs.

PALATE Fruit forward yet fresh, with lively flavors of passionfruit, mixed tropical fruits and a burst of lime citrus on a refreshing, dry and mineral finish.

PEAK DRINKING Drink now to 2026.

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