



FARM TABLE

2013 SHIRAZ

WINEMAKING

The fruit for this wine was harvested from our family vineyards in the Strathbogie Ranges, as well as from Dookie and the Goulburn Valley in Central Victoria from some of our grape-growing friends. The grapes were harvested from the end of February to early March in 2013.

The wine is fermented in high tech, stainless steel, sweep-arm fermenters and at a cool 84° F to maximize flavors and color, as well as preserve primary fruit flavors.

The wine was matured for 9 months using a combination of French (60%) and American (40%) oak barrels (20% new).

THE WINE

The Shiraz is deep red in color with youthful purple hues. Rich aromas of ripe plum and dark cherry meld with chocolate and spiced vanilla notes. The palate is bright and juicy with red fruits and a smooth balanced finish.

PH 3.51

T/A 6.4 g/L

Alc 14.4%

FOOD MATCH

Served perfectly with slow-braised shoulder of lamb with onions, thyme and balsamic with a side of creamy mash.

CELLARING RECOMMENDATION

Enjoy now or cellar for 2-5 years.



fowles wine
STRATHBOGIE RANGES