



FARM TABLE

2016 SHIRAZ

WINEMAKING

The fruit for this wine was harvested from our family vineyards in the Strathbogie Ranges and from Central Victoria. The grapes were harvested throughout March.

The wine is fermented in high tech, stainless steel, sweep-arm fermenters at 75° F to maximize and preserve primary fruit flavors and color.

The wine was then matured for 9 months in a combination of new and old French oak (70%) and new and old American oak (30%).

THE WINE

The Shiraz is a deep dark purple in color and is a rich youthful wine. Aromas of rhubarb, raspberry and juicy plums are followed by a rich peppery palate.

PH 3.58

T/A 6.7 g/L

Alc 14.5%

FOOD MATCH

Served perfectly with a chorizo wood fired pizza.

CELLARING RECOMMENDATION

Enjoy now or cellar for up to 5 years.



fowles wine
STRATHBOGIE RANGES