



FARM TO TABLE

SHIRAZ 2018



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

Central Victoria

VINTAGE CONDITIONS

2018 was an outstanding year. Conditions were near perfect throughout the whole growing season. The year was warm without being too hot and the vines were able to ripen the fruit without any stress. This means all aspect of fruit composition was excellent.

WINEMAKING

The fruit for this wine was picked from our own Upton Run vineyard and from Tallis Vineyards in Central Victoria. The fruit was fermented in stainless steel to maintain primary fruit aromas, then matured for twelve months with new French oak.

WINE ANALYSIS

Alc/Vol: 14.4%
Acidity: 7.2 g/L
pH: 3.56

COLOUR

Dark purple with magenta hues.

NOSE

Rich cherries, plums and raspberries meld with hints of chocolate, black pepper and floral lavender notes.

PALATE

Medium bodied with intense flavours of plum pudding and rich red fruits. Silky tannins with black pepper spice to finish.

PEAK DRINKING

Drink now to 2023

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