

LADIES WHO SHOOT THEIR LUNCH 👉







CHARDONNAY 2021

OVERVIEW

Growing grapes, hunting for our table and raising a farm all help our family to truly understand this land. Inspired by Matt Fowles' passion for hunting and gathering, our Ladies who Shoot their Lunch wines have been crafted to complement the textures and flavors of wild food. Vibrant in color, intensely aromatic and fine in texture with pristine fruit flavors.

VINEYARD REGION

Strathbogie Ranges and Yarra Valley

VINTAGE CONDITIONS

2021 was one of those rare vintages where we experienced both bia tonnes of fruit and incredible quality and flavor. The Chardonnay enioved the cooler conditions at various times throughout the season. Gradual ripening allowing fruit to span the full spectrum of flavors from citrus through to tropical.

WINEMAKING

The fruit from the Greenstone vineyard is grown on vines over 35 years old and provide the lovely mid palate peachy fruits in our wild fermented Chardonnay. The Strathboaie component is from our Upton Run block 16 and provides a rich mineral complexity. All fruit was picked in the cool of the early morning and processed immediately so to protect the subtle varietal flavors, then left to wild ferment in oak barrels.

WINE **ANALYSIS**

Alc/Vol: 13.1% Acidity: 6.3 g/L pH: 3.49

COLOR

Pale golden yellow.

NOSE

Intense complex notes of pear, apple, nectarine and lemon blossom, balanced with some minerality and a hint of oak.

PALATE

A seamless integration of stone fruit and lemon and lime, full bodied mouth filling richness, with hints of oak on the long finish.

PEAK DRINKING

Drink now to 2031.



fowles

Ladies who Shoot their Lunch

WILD FERMENT CHARDONNAY

fowles.







