



# Ladies who Shoot their Lunch

## 2012 SHIRAZ

### FOWLES WINES

Fowles Wine vineyards and winery are located in the dramatic granite landscape of Strathbogie Ranges region of Victoria, Australia. The Strathbogie Ranges is characterized by massive granite boulders – the very boulders that have given rise, over millions of years, to the sandy loam soils in which the vines grow.

### VINEYARD

The majority of fruit (59%) for this wine comes from Upton Run (Fowles family vineyard) and another stunning vineyard up the road called Baarrooka, high in the Strathbogie Ranges. Other smaller parcels were sourced from beautiful vineyards in Sunbury (30%) and Mount Benson (11%).

In the vineyard, mechanical weeding took place to eliminate the use of under-vine sprays and the vines were irrigated using a Regulated Deficit Irrigation technique to ensure concentration of fruit.

### WINEMAKING

The fruit for this wine was harvested during the day between March 13 and April 17 April 2012. We held 10 per cent of the must cold for two days to extend total skin contact to maximise color and flavor and encourage aromatic intensity. This wine was fermented at around 75.2°F in sweep-arm fermenters to maximize color and flavor. We chose to ferment this wine in stainless steel tanks to preserve primary fruit flavors.

This wine was matured using a combination new and old, and large and small, English and French oak. One third of the wine was matured in 140 year old 5,000 liter English oak casks and one 6,000 liter French oak cask. One quarter was matured in one, two and three year old French oak puncheons. The balance was maintained as a fresh, fruity parcel in stainless steel.

**Vintage Comments:** The vintage of 2012 was cool and dry and, apart from a slight hiccup in the form of some late rain, we were happy with the growing conditions of the season.

### THE WINE

This wine is deep mulberry in color with hints of youthful purple at the rim. Intense aromas of pepper and nutmeg play with notes of blueberry and subtle oak spice. Medium bodied and elegant, the palate is full of red fruits with fine grained tannins and a peppery, long finish.

PH 3.5      T/A 7.0 g/L      Alc 13.2%

### CELLARING RECOMMENDATION

Medium term careful cellaring of two to five years.



fowles wine  
STRATHBOGIE RANGES