

Farm to Table Sauvignon Blanc

THE FACTS

COUNTRY: Australia

REGION: Victoria

APPELLATION: Strathbogie Ranges

CEPAGE: 100% Sauvignon Blanc

WINEMAKING: Harvested from the Upton Run and Billi's vineyards in the Strathbogie Ranges, the fruit was gently pressed and fermented in stainless steel to preserve the fresh, primary fruit character. A specific yeast strain was used to enhance the vibrant aromas of tropical fruits and herbs, reflecting the exceptional quality of the 2022 vintage.

ALCOHOL BY VOLUME: 12.8%

AGING: Fermented in stainless steel to retain bright flavors.

ANNUAL PRODUCTION: 3000 cases

THE STORY

Fowles is nestled in the Strathbogie Ranges, Victoria, where ancient granite scatters the land. With a passion for sustainable farming and adventure, we create world-class wine and food experiences that connect people to the land. Our team pushes boundaries, crafting wines that surprise and delight. Every bottle invites you to discover the unexpected.

PHILOSOPHY: As grape and sheep farmers, we respect provenance, husbandry, and craftsmanship. Our wines reflect our connection to the land and the joy of quality food and wine. Farm to Table wines are bright, generous, and blended to complement tender farm-raised meats.

BIOGRAPHY: Matt Harrop, Fowles' Chief Winemaker, brings decades of expertise. His cool-climate mastery blends tradition and innovation, crafting wines that reflect the Strathbogie Ranges.

THE ADJECTIVES

OVERALL: Vibrant tropical fruits with a fresh, zesty finish.

AROMAS / FLAVORS: Passionfruit and tropical fruits blended with fresh herb notes

MOUThFEEL: Fruit-forward, crisp, and dry with a mineral finish.

THE SELLING POINTS

Pure and refreshing, perfect for farm-to-table meals.

AWARDS: 90pts Wilfred Wong, 88pts Wine Enthusiast Best Buy

SUSTAINABILITY: Certified Sustainable, Green Practicing

PAIRINGS: Ideal with seafood, salads, light cheeses, and fresh herbs.

