

Farm to Table Pinot Noir

THE FACTS

COUNTRY: Australia

REGION: Victoria

APPELLATION: Strathbogie Ranges

CEPAGE: 96% Pinot Noir, 4% Shiraz

WINEMAKING: Sourced from the Strathbogie Ranges and King Valley, the 2021 vintage provided ideal conditions for a gradual ripening. The fruit was fermented in stainless steel with cultured yeast, enhancing spice and structure. A brief maturation in French oak added depth, rounding out a wine crafted for pairing with farm-to-table dishes.

ALCOHOL BY VOLUME: 13.9%

AGING: Aged for three months in French oak to add spice.

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: Bright red fruit with hints of vanilla and spice.

AROMAS / FLAVORS: Strawberry, rhubarb, and red fruits, with notes of vanilla bean and nutmeg spice.

MOUTHFEEL: Fresh and lively with soft, smooth tannins.

THE SELLING POINTS

Crafted for balance, perfect for farm-to-table pairings.

AWARDS: 91pts Wilfred Wong, 91pts James Suckling, 90pts Wine Enthusiast

SUSTAINABILITY: Certified Sustainable, Green Practicing, Minimal Intervention / Augmentation

PAIRINGS: Complements roasted poultry, pork dishes, and earthy mushrooms.

