

Farm to Table Shiraz

THE FACTS

COUNTRY: Australia

REGION: Victoria

APPELLATION: Strathbogie Ranges

CEPAGE: 86% Shiraz, 14% Cabernet Sauvignon

WINEMAKING: Sourced primarily from older blocks in the Upton Run Vineyard, this Shiraz was crafted for a rich, varietal expression. Fermented with a sweeping arm fermenter to intensify mouthfeel, it was aged with older oak for a medium-bodied profile with gentle tannins, complementing its dark fruit and spice profile.

ALCOHOL BY VOLUME: 14.5%

AGING: Mellowed with older oak for balanced flavor.

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: Dark fruit with hints of pepper and smooth spice.

AROMAS / FLAVORS: Dark pepper, plums, and forest berries with subtle spicy notes.

MOUTHFEEL: Soft, full-bodied with a plush, structured finish.

THE SELLING POINTS

Richly flavored, crafted to match with hearty meals.

AWARDS: 91pts Suckling

SUSTAINABILITY: Certified Sustainable, Green Practicing

PAIRINGS: Perfect with grilled meats, hearty pasta, and aged cheeses.

