

Farm to Table Cabernet Sauvignon

THE FACTS

COUNTRY: Australia

REGION: Victoria

APPELLATION: Strathbogie Ranges

CEPAGE: 92% Cabernet Sauvignon, 8% Merlot

WINEMAKING: The 2020 Cabernet Sauvignon is crafted using fruit sourced from our Strathbogie Ranges vineyard. After careful harvesting, the wine is aged for 12 months in a blend of French and American oak, adding complexity and depth to the bold fruit character. The result is a wine that reflects our commitment to sustainable farming and producing wines that pair effortlessly with farm-to-table cuisine.

AGING: Matured for 12 months in French and American oak.

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: Rich, dark fruit with a hint of spice and smooth tannins.

AROMAS / FLAVORS: Blackberry, plum, and subtle oak with a touch of vanilla.

MOUTHFEEL: Full-bodied with a velvety texture and long finish.

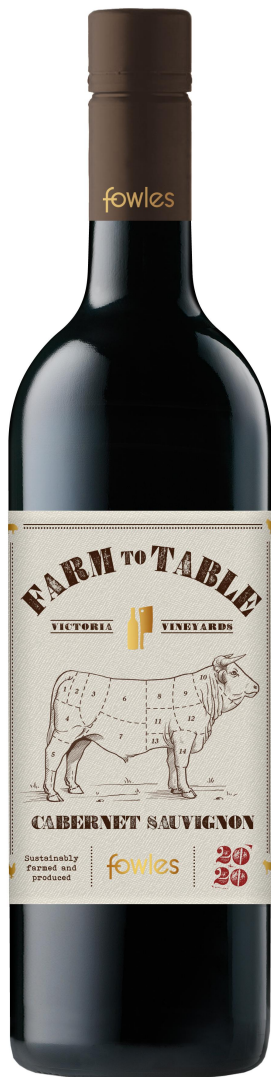
THE SELLING POINTS

Sustainably crafted, made to match with farmed meats.

AWARDS: 91pts James Suckling, 90pts Wine Enthusiast

SUSTAINABILITY: Certified Sustainable, Vegan, Green Practicing

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



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