

## Fowles Wine

# Ladies who Shoot their Lunch Wild Ferment Chardonnay 2021



### TASTING NOTE

Wild-ferment Chardonnay with the rich texture of double cream restrained by a fine minerality, overflowing with melon and peach and scented with long-lasting notes of vanilla.

### VITICULTURE

Strathbogie Ranges, home to Fowles Wine, boasts ancient granite boulders shaping sandy loam soil. Harsh but perfect for intense grapes. Cool climate, gentle slopes, and sunny summers create the ideal wine region. This wine hails from our Upton Run vineyard, with sandy/loam soil, north-west aspect, and elevation at 473m.

### VINIFICATION

Crushed grapes to minimize phenolic extraction. Wines fermented between 13 and 23 C with half wild fermentation. Fermented and aged in 30% new and 70% French oak casks (Hogheads, Puncheons, etc.) with lees stirring. Small malolactic.

### FOOD MATCHING

Served perfectly alongside poached wild salmon with hollandaise sauce.

SIZE	75cl
VINTAGE	2021
ABV	13%
GRAPE VARIETIES	Chardonnay (99.5%), Riesling (0.5%)
CLOSURE	Screw cap
SKU CODE	A3596121
EXPRESSION	White, Generous, and Intense
COUNTRY	Australia
REGION	Victoria
ALLERGENS	Sulphur, Milk
CLOSURE	Screw cap
PH	3.48
TOTAL ACIDITY	6.2g/l Tartaric
RESIDUAL SUGAR	1.3g/l
SKU	A3596121