

Farm to Table Chardonnay

THE FACTS

COUNTRY: Australia

REGION: Victoria

APPELLATION: Strathbogie Ranges

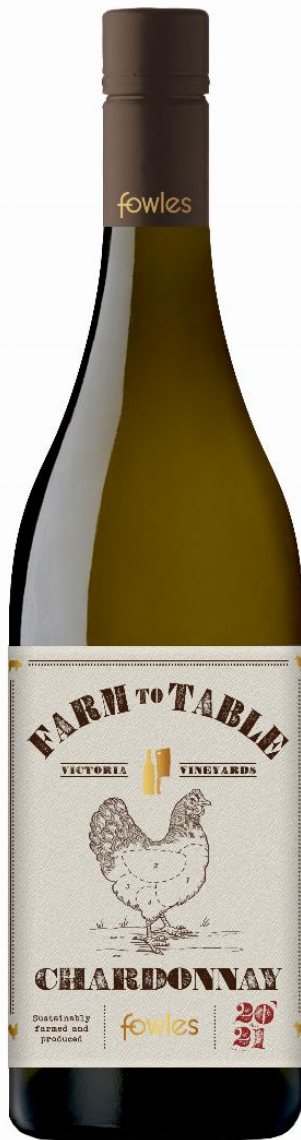
CEPAGE: 86% Chardonnay, 14% Sauvignon Blanc

WINEMAKING: Sourced from cool-climate vineyards in Victoria, the 2021 Chardonnay was carefully crafted to maintain its fresh, primary fruit character. A portion was aged in French oak, adding depth and subtle complexity. The result is a wine that embodies Fowles' commitment to farm-to-table pairing, offering both versatility and character.

ALCOHOL BY VOLUME: 12.7%

AGING: Aged in stainless steel with select French oak puncheons.

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 citrus and stone fruits with subtle oak.

AROMAS / FLAVORS: Ripe peach, green apple, and lemon, with hints of toasted coconut and light oak.

MOUThFEEL: Medium-bodied, silky texture with a zesty finish.

THE SELLING POINTS

Crafted to pair seamlessly with farm-raised fare.

SUSTAINABILITY: Certified Sustainable, Green Practicing

PAIRINGS: Ideal with roast chicken, seafood, creamy pastas, and farm-fresh vegetables.

