

Ladies Who Shoot Their Lunch Shiraz

THE FACTS

COUNTRY: Australia

REGION: Victoria

APPELLATION: Strathbogie Ranges

CEPAGE: 100% Shiraz

WINEMAKING: Sourced from the Strathbogie Ranges, the 2020 Shiraz was fermented using wild yeast for added complexity. Maturing in 150-year-old English oak and stainless steel, the wine reflects both the rugged landscape and a refined, layered profile, embodying the essence of wild pairings.

ALCOHOL BY VOLUME: 14.4%

AGING: Aged in 150-year-old English oak and stainless steel.

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: Growing grapes, hunting for our table, and raising a farm connect us to this land. Inspired by Matt Fowles' passion for hunting and gathering, Ladies who Shoot their Lunch wines are crafted to elevate wild food—vibrant, aromatic, and finely textured.

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: Intense dark fruits with spice and soft tannins.

AROMAS / FLAVORS: Perfumed ripe plums, cherries, blueberries, with notes of violet and white pepper.

MOUTHFEEL: Full-bodied, layered, with a smooth, elegant finish.

THE SELLING POINTS

Crafted to pair with wild food, full-bodied, and elegant.

AWARDS: 95pts VinePair "Top 50 Wines 2024", 95pts Tasting Panel, 95pts Halliday Wine Companion, 92pts Suckling

SUSTAINABILITY: Certified Sustainable, Green Practicing

PAIRINGS: Perfect with game, rich stews, and chargrilled meats.

