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FARM TO TABLE  
fowles wine

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JIM BARRY  
CLARE VALLEY  
PROUD FAMILY WINEMAKERS SINCE 1959

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## Fowles Wine 'Farm to Table' Strathbogie Ranges Cabernet Sauvignon

- From the cool climate of the Strathbogie Ranges in Victoria, the 'Farm to Table' Cabernet is bright, generous and embodies our connection to the land.
- 94% Cabernet and 6% Merlot. Fermented in stainless steel to preserve aromatic intensity and matured with 80% French oak and 20% American oak for up to 16 months.
- The Cabernet remained ripe and youthful on the vine whilst the Merlot fills out the mid palate with juicy plums. Intense aromas of blackberry and dark chocolate, this wine presents with ripe, rich cherry and plum flavours on the palate.



## Jim Barry 'Cover Drive' Coonawarra Cabernet Sauvignon

- On the southern border of Coonawarra is the old Penola cricket ground, which sadly closed in 1996. Soon after, Jim Barry purchased the 30 acre property and planted a Cabernet Sauvignon vineyard. The hidden geological treasure of porous limestone, under the rich terra rossa soil, creates the ideal cellar by storing water for later use.
- 100% Cabernet Sauvignon.
- Juicy blackcurrant, blackberry and dried herb notes on the nose, while the palate displays red and blackcurrant fruit with hints of licorice, tobacco and savory oak, and soft, silky tannins.



## Vasse Felix 'Filius' Margaret River Cabernet Sauvignon

- 'Son of' the Vasse Felix Cabernet Sauvignon. It carries the structure, power and tannins of classic Cabernet in an earlier-drinking, succulent style from fruit sourced from each of the Vasse Felix vineyards.
- Variety varies by vintage but typically 85% Cabernet and 10–15% Malbec.
- Blackcurrant and dark cherry perfumes are complemented by savory notes of miso, mushroom, dried oregano and cherry, spicy oak. Tangy, bright black cherry fruit arrives on a pure, polished stone texture. This builds to a powdery, long, dry finish with lingering black forest cake flavours.