

# Are You Game Chardonnay

## THE FACTS

**COUNTRY:** Australia

**REGION:** Victoria

**APPELLATION:** Victoria

**CEPAGE:** 92% Chardonnay, 8% Sauvignon Blanc

**WINEMAKING:** This Chardonnay was harvested in late March 2023 using a selective harvester, in the cool of the night, so as to retain the delicate fruit flavors. A large portion of this vintage was wild fermented in stainless steel to preserve the fantastic varietal characteristics, 30% of the parcel was matured into older oak barrels to create a complex, yet fresh wine with plenty of stone fruit flavors.

**ALCOHOL BY VOLUME:** 13.0%

**AGING:** 70% Stainless steel, 30% matured French oak

**ANNUAL PRODUCTION:** 5,000 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, Are you Game? 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:** Medium bodied flavors of fresh nectarine, citrus and pear

**AROMAS / FLAVORS:** White peach, stone fruit, pears and apples.

**MOUTHFEEL:** Soft, creamy palate

## THE SELLING POINTS

Complex, yet fresh wine with plenty of stone fruit flavors

**SUSTAINABILITY:** Certified Sustainable, Vegan, Green Practicing, Sustainable In Practice, Natural Fermentation

**PAIRINGS:** Rabbit, chicken, fish

