

# 2005 Reserve Cabernet Sauvignon



## Appearance

Dark plum red colour.

## Bouquet

Sweet lifted spice, toast and ripe cassis.

## Palate

Rich cassis and blackcurrant flavours with mixed berry fruits and leafy complexity. The wines structure consists of concentrated well integrated fruit and oak, with juicy sweet ripe tannins giving texture and full length.

## Winemaking

Sourced from our premium McLaren Vale vineyards with well drained sandy loam soils. Harvested when fruit flavours, grape tannins and acids reached maturity.

Fermentation on skins was for 8 - 10 days with a proportion of the wine (50%) completing barrel fermentation. Considered maturation of each vineyard batch in specialised oak from a range of coopers from France, and USA. Matured for 15 months in new and used oak barrels. Barrel by barrel selection during all stages of fermentation and barrel maturation to ensure only the best Cabernet barrels were selected for the final blend.

## Alcohol

14.5 % by vol.

## Viticulture

Nick Wiltshire

## Winemakers

Chris Dix & Scott Zrna

## Ageing Potential

Drink between 2007 and 2012

## Awards

Gold Medal, McLaren Vale Wine Show 2006  
 Silver Medal, Vintage Cellars National Wine Show 2006  
 Bronze Medal, Royal Hobart Wine Show 2007  
 Bronze Medal, Royal Melbourne Wine Show 2006  
 Bronze Medal, Royal Adelaide Wine Show 2006  
 Highly Commended, Sydney International Wine Show 2008  
 4 Stars Winestate Magazine New Release Tasting March/April 07

## Press Reviews

"McLaren Vale is one of the most versatile red areas and the Fox Creek Reserve Cabernet Sauvignon 2005 is a beautiful example. exotic mix of violets, blackcurrant with fine silky tannins. 92/100." *Ray Jordan, West Australian, 5th July 2007.*

"Stylish nose - lifted, spicy and rich. Big, rich, luscious palate with lovely sweet fruit and fresh oak. 'Mouthfuls of wow', thought one of the judges." 4 stars. *Winestate Magazine, April/May 2007*

