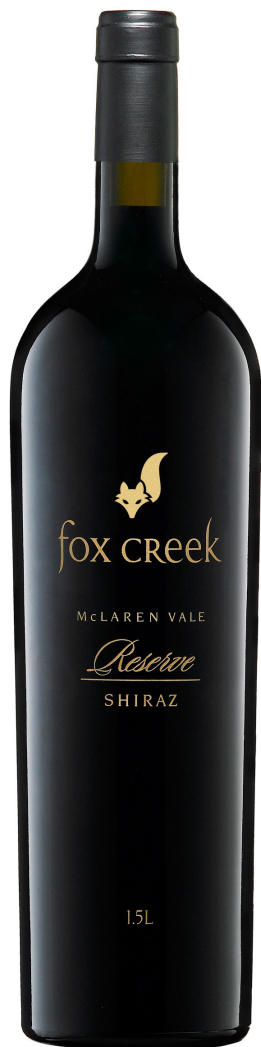




FOX CREEK WINES



RESERVE Shiraz

VINTAGE 2012

APPEARANCE

Intense, deep, maroon.

BOUQUET

Black cherry and plum fruit flavours layered with cinnamon, cloves and nutmeg, dark chocolate and hints of sage and fennel seed.

PALATE

The full flavoured palate has flavours of plums, black cherries and raspberries, with liquorice and creamy vanilla filling out the mid palate. The wine finishes with great balance and elegance, and is characterised by rich dark chocolate, toasty caramel oak and vibrant, youthful grape tannins. These tannins give the wine excellent length and will become richer and soften as the wine ages, although the seamless integration of oak tannins means the wine is approachable while young.

ALCOHOL

14.5%

AGEING POTENTIAL

Drinking best up to 2025. This wine opens up and expresses the rich aromas and flavours if decanted for up to 2 hours prior to consumption. Our Shiraz is an exquisite accompaniment for full flavoured food, but is sufficiently complex and satisfying to be savoured on its own.

WINEMAKERS

Scott Zrna

WINEMAKING

Sourced from premium selected McLaren Vale vineyards blocks with a range of soil types contributing structural and flavour complexity. Soils include Bay of Biscay, grey loam, and red gravels. Harvest took place when the individual vineyard fruit flavours, grape tannins and acids all reached maturity.

2012 was an early and compact vintage and the cool nights and mild to warm days during the ripening period meant we could pick when the flavour was exactly right and the fruit was in excellent condition and balance.

Fermentation on skins was for 8 - 10 days, with all wine completing fermentation in barrel for added texture and to advance the integration of oak and grape tannins. During maturation the wine from each vineyard batch was targeted with appropriate oak styles to maximise its potential and produce the most complex and complete wine bases possible prior to blending. Our oak barrels are sourced from coopers in France, USA and Australia and are seasoned for 3 years. Maturation was for 21 months in both new and one year old oak barrels.

Barrel by barrel selection took place during all stages of fermentation and barrel

maturation to ensure only the best Shiraz barrels were selected for the final blend.

Final blend proportions were determined purely by quality, balance and style.