



# FOX CREEK WINES

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**VINEYARD  
LIMITED RELEASE**  
Grenache

**VINTAGE**  
2018

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**APPEARANCE**

Deep cherry red

**BOUQUET**

Lifted red fruits of raspberry, boysenberry and cherry mingle with hints of violets, musk, cinnamon, and biscuits.

**PALATE**

A bright and lively palate showcases fresh raspberry, strawberry, and cherry fruits together with brooding traces of orange zest, light spice, and lavender, encompassed by a crunchy acidity and a dusting of tannin that focusses the finish, leaving the mouth with a light pucker.

**ALCOHOL**

14.5%

**AGEING POTENTIAL**

While crafted for immediate appeal, this wine will mature well with at least 5-10 years cellaring in controlled conditions.

**WINEMAKERS**

Ben Tanzer + Steven Soper

**WINEMAKING**

The Grenache for this wine was sourced from 90+ year old bush vines on the loamy soils of McMurtrie Rd, and the combination of these vineyard characteristics have a direct impact on the fragrant aromas, red fruit flavours and elegant tannin profile of the resulting wine.

2018 had a warm start to the ripening season with some hot periods from late January to early February. This was followed by predominantly mild ripening weather with only a few warm bursts in late February and early March. These relatively mild conditions provided the sugar, flavour and tannins to ripen evenly. The Grenache harvest occurred between the 19th and 28th of March. These conditions have produced a vibrant wine, exhibiting a concentrated, intense fruit flavour profile with soft, elegant tannins.

The wine was pressed and then completed fermentation and matured in 2-8-year-old 500L puncheons to preserve the wines vibrancy and allow it to express itself without too much overt oak influence.