



# FOX CREEK WINES



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## OLD VINE

Shiraz

## VINTAGE

2019

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### APPEARANCE

Deep red with purple hues.

### BOUQUET

A rich concentrated nose of raspberry, blackberry, dark cherry and plum, combine with hints of chocolate, lightly roasted nuts, brown spice, and a serve of black forest cake.

### PALATE

Rich, intense fruit flavours of raspberry, cherry, blackcurrant, and fig combine with cinnamon and chocolate to round out a juicy but concentrated mid palate. The wine finishes with a persistence provided by soft, silky grape tannins, carefully integrated oak and a balanced acidity.

### ALCOHOL

14.5%

### AGEING POTENTIAL

Although this wine is quite approachable when young it will be drinking well until at least 2035 and with careful cellaring, possibly longer. This wine should be decanted for up to 2 hours prior to consumption to allow it to open up and express the intense aromas and complexities it has to offer.

### WINEMAKING

Sourced from a single premium McLaren Vale vineyard planted in 1910, the gnarly old vines produce some amazing, concentrated flavours. The fruit is harvested by hand when the fruit flavours, grape tannins and acids reached maturity.

Fermentation on skins was for 10 days in open top 2 and 4 tonne fermenters, hand plunged twice daily. This wine completed fermentation in barrel for added integration and complexity. During maturation, the wine was targeted with appropriate oak types to maximise its potential and produce interesting components to blend with.

Maturation was for 20 months in 3 year seasoned new French Oak barrels, sourced from coopers in both Bordeaux and Burgundy. Barrel by barrel selection during all stages of fermentation and barrel maturation ensured only the best barrels were selected for the final blend. Final barrel selections were determined purely based on quality.

### WINEMAKERS

Ben Tanzer + Steven Soper