



FOX CREEK

FROM THE SOILS OF MCLAREN VALE™



LIMITED RELEASE

Nero d'Avola

VINTAGE

2015

APPEARANCE

Bright cherry red.

BOUQUET

Confectionary lift, raspberry, red cherry, hints of plum, smoky toast, nutmeg.

PALATE

Luscious palate of raspberry, red cherry, plum, strawberry. This regionally suited variety has the finesse and freshness that shows off how well it performs in McLaren Vale's climate. The medium bodied, iconically Italian flavour profile and structural tannins allow it to pair fantastically with food.

ALCOHOL

14.5%

AGEING POTENTIAL

While crafted for immediate appeal, this wine will mature well with at least 5-8 years cellaring in controlled conditions.

WINEMAKING

The Nero d'Avola fruit was the last red to be picked for 2015 season, harvested on March 24. The fruit was crushed into a small 2.5t fermenter and hand plunged twice daily for 9 days. The wine was pressed and then completed fermentation and matured in 4 year old Italian coopered French oak to preserve the vibrancy of the wine and allow it to express itself without overt oak influence.

WINEMAKERS

Scott Zrna and Ben Tanzer.