



FOX CREEK

FROM THE SOILS OF MCLAREN VALE™



LIMITED RELEASE

Nero d'Avola

VINTAGE

2016

APPEARANCE

Bright cherry red

BOUQUET

Perfumed confectionary lift with aromas of mulberry and maraschino cherry, hints of plums, cinnamon and nutmeg.

PALATE

A bright crisp palate dominated by raspberries and red cherries leads into a plums and strawberry mid palate. The wine has been minimally oaked, the crisp acidity adds vibrancy and focus. The soft, savoury tannins complete an approachable and fresh wine style.

This new variety has the finesse and freshness that shows how well it performs in this region's climate. The medium body, very Italian flavour profile and savoury tannins means that it pairs fantastically well with food and is great summer drinking.

ALCOHOL

12.5%

AGEING POTENTIAL

While crafted for immediate appeal, this wine will mature well with at least 4-7 years cellaring in controlled conditions.

WINEMAKING

The fruit was the last red picked for the 2016 season, harvested on the 29th of March. The fruit was crushed into a small 2.5t fermenter and hand plunged twice daily for 9 days. The lower sugar accumulation from this season has produced a crisp, lighter style wine with much lower alcohol.

The wine was pressed and then completed fermentation and matured in 4 year old Italian coopered French oak to preserve the wine's vibrancy and allow it to express itself without too much overt oak influence.

WINEMAKERS

Scott Zrna + Ben Tanzer