



# FOX CREEK

FROM THE SOILS OF MCLAREN VALE™



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## FAMILY

Merlot

## VINTAGE

2015

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### APPEARANCE

Rich red with purple hues

### BOUQUET

Lifted perfume and herbal characters underpinned by blackberry, strawberry and rhubarb with hints of toast, black cardamom, cinnamon and nutmeg.

### PALATE

Bright red cherry and blackberry fruit, with a generous midpalate of strawberries and cream, finishing with soft tannins and integrated oak. The balanced crisp acidity and soft integrated tannins give the wine vibrancy, length and definition that allows it to be a fantastic food matching wine.

### ALCOHOL

14.5%

### AGEING POTENTIAL

This wine is made to be enjoyed now while it is fresh, young and fruity.

### WINEMAKING

2015 vintage was quite warm which enhanced concentrated flavour development and ripe soft tannins, but the great canopies we had protected the fruit from the brunt of the damaging sun. The mild days in early February became warmer all the way through to early March that produced a consistent and condensed ripening period. The fruit for this wine was harvested in a short period between the 20th and 23rd of February and the rich bright fruit flavours and leafy aromatics reflect the hot days and warm nights leading up to this period.

Each batch was open fermented for 7-8 days on skins with moderate intensity pumpovers conducted to preserve the primary fruit flavours in the wine but also extract the necessary grape skin tannin. The wine was then pressed off to finish fermentation in tank or old oak barrels. Both batches spend most of their maturation time in predominately old French oak.

### WINEMAKERS

Scott Zrna + Ben Tanzer