



# FOX CREEK

FROM THE SOILS OF McLAREN VALE™



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## VINEYARD SHORT ROW Shiraz

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## VINTAGE 2016

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### APPEARANCE

Deep purple

### BOUQUET

Fresh aromas of plums, black cherry, spit-roasted meats, supported by clove and dark chocolate intertwined with cinnamon, nutmeg and roasted chestnut.

### PALATE

Rich and vibrant fruit driven front palate are jam-packed with plums, mulberries and black cherries. The mid palate is full of strawberries and cream with hints of dark chocolate. Fruit richness and luscious mid-palate is the hallmark of this wine style, with sympathetic and balanced oak completing the traditional Shiraz flavour and structural profile. The youthful grape tannins provide a firm tannin texture and length that will soften and integrate with age.

### ALCOHOL

14.5%

### AGEING POTENTIAL

Approachable from mid-2018 its peak drinking should be 2019 - 2032

### WINEMAKING

This wine is selected from intense and powerful Shiraz parcels from our best McLaren Vale vineyard blocks, with the variation in sites contributing different layers of flavour and tannin textures that defines the wine style. Harvest took place when the individual vineyard

fruit flavours, grape tannins and acids all reached maturity.

2016 had a warm and dry ripening season, followed by a heat spike in early January then mild conditions through until harvest, which occurred between 20th of February and 22nd of March. These conditions preserved the resulting wines aromatics and intense red fruit flavours along with its rich, ripe but firm tannins. Timing of the harvest period was in line with most years, the fruit developed a richness and intensity that has carried through into the wine and its firm tannins have been brought into balance by our careful oak handling.

Fermentation on skins was for 8 - 11 days, with 90% of the wine completing fermentation in barrel for added texture and to advance the integration of oak and grape tannins. During maturation, the wine from each vineyard batch is targeted with appropriate oak styles to produce an array of base wines for us to use in blending. Our oak barrels are sourced from coopers in France, USA and Australia and are predominately seasoned for 3 years. Maturation was for 20 months in both new, one and two-year old oak barrels.

The components are selected for this wine based on their fruit intensity, richness, structure and the integration of oak.

### WINEMAKERS

Scott Zrna + Ben Tanzer

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