



FOX CREEK

FROM THE SOILS OF MCLAREN VALE™



FAMILY

Cabernet Sauvignon

VINTAGE

2016

APPEARANCE

Deep cherry red.

BOUQUET

Classic varietal leafiness, herbal lift, fennel seed and black cardamon spice with hints of cigar, tobacco and milk chocolate.

PALATE

Blackcurrant and bright red cherry fruit lead into a creamy juicy mid palate of mulberry, cinnamon and milk chocolate. The soft, ripe tannins enhance the wines richness and up-front appeal. It is the overall balance, length and structured finish that enable it to match fabulously with food.

ALCOHOL

14.0%

AGEING POTENTIAL

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

WINEMAKING

The 2016 vintage was typified by mostly balanced and mild conditions which enhanced flavour development and fruit purity. The great canopies we had protected the fruit from the brunt of the damaging sun and powered ripening with minimal stress. The mild days in early February persisted all the way through to the middle of March, creating a consistent and balanced ripening period. The fruit for this wine was harvested over a short period in mid March with the bright red fruit flavours and leafy aromatics reflecting the mild days and nights experienced at this time.

Each batch was open fermented on skins for 7-8 days with low intensity pumpovers conducted to preserve the primary fruit flavours in the wine. The wine was then pressed off to finish fermentation in tank or old oak barrels. Most batches spend part of their maturation time in predominantly old French and small amount of American oak.

WINEMAKERS

Scott Zrna + Ben Tanzer