



FOX CREEK

FROM THE SOILS OF MCLAREN VALE™



OLD VINE

Shiraz

VINTAGE

2016

APPEARANCE

Intense deep red with purple hues.

BOUQUET

Dark cherry and plums with hints of dark chocolate, smoky toast, mixed spice and Christmas pudding.

PALATE

The luscious palate is rich and full showing black cherries, ripe plums and figs, with soft liquorice and rum & raisin rounding out the mid palate. The wine finishes with great balance and focussed tannins and is characterised by a voluptuous and intense palate only achievable with old vine fruit. The fine French oak and plush tannins will build and integrate further as the wine ages.

ALCOHOL

14.5%

AGEING POTENTIAL

Depending on the level of ageing you prefer it will be drinking its best up to 2030 (and probably much longer). This wine is quite approachable when young but should be decanted for up to 2 hours prior to consumption to allow it to open up and express itself fully.

WINEMAKING

Sourced from a single premium McLaren Vale vineyard planted in 1910, the gnarly old vines produce some amazing, concentrated flavours. The fruit is harvested by hand when the fruit flavours, grape tannins and acids reached maturity.

Fermentation on skins was for 10 days in open top 2 and 4 tonne fermenters, hand plunged twice daily. This wine completed fermentation in barrel for added integration and complexity. During maturation, the wine was targeted with appropriate oak types to maximise its potential and produce interesting components to blend with. Maturation was for 20 months in 3 year seasoned new French Oak barrels, sourced from coopers in both Bordeaux and Burgundy.

Barrel by barrel selection during all stages of fermentation and barrel maturation ensured only the best barrels were selected for the final blend. Final barrel selections were determined purely on the basis of quality.

WINEMAKERS

Scott Zrna + Ben Tanzer