



FOX CREEK

FROM THE SOILS OF MCLAREN VALE™



FAMILY

Merlot

VINTAGE

2016

APPEARANCE

Rich red with purple hues

BOUQUET

Lifted floral and savoury characters underpinned by blackberry, cherry and rhubarb with hints of toast, cinnamon and hazelnut.

PALATE

Bright red cherry and plum fruits, with a generous midpalate of mulberry and cherry ripe, finishing with dark chocolate and integrated toasty oak. The vibrancy and soft integrated tannins give the wine length and definition, allowing a fantastic match with many foods.

ALCOHOL

14.5%

AGEING POTENTIAL

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

WINEMAKING

2016 had a warm and dry growing season but a mild ripening and harvest period, with Merlot harvest occurring on the 9th and 10th of March. These ideal conditions gave the resulting wine a vibrant fleshy berry fruit flavour profile and ripe soft tannins. Timing of harvest was in line with most years, with fruit responding to mild conditions, delivering lifted aromatics and intense flavours that complement the wine's tannin and richness.

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 both tank and old oak barrels. Both batches spend most of their maturation time in predominately old French oak.

WINEMAKERS

Scott Zrna + Ben Tanzer