



FOX CREEK

FROM THE SOILS OF MCLAREN VALE™



FAMILY

Shiraz

VINTAGE

2016

APPEARANCE

Cherry red

BOUQUET

Lifted aromas of black cherry, plums and blackberries, interwoven with fennel seed, hints of smoky toast, cloves and nutmeg.

PALATE

Juicy plums and black cherries lead into a strawberry and cream mid palate which is complemented by nutmeg and cinnamon. This rich palate, with bright fruit and some light toast, is finished by fine dusty and youthful tannins that provide a real tactile character, a great foil for consumption with food.

ALCOHOL

14.5%

AGEING POTENTIAL

This wine is made to be enjoyed now while it is fresh, young and vibrant but has the capacity to develop and soften given time in bottle.

WINEMAKING

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 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.

Each batch was fermented for 7-8 days on skins with low intensity pump-overs conducted to preserve the primary fruit flavours in the wine. The wine was then pressed off to finish fermentation in tank and old French and American oak barrels.

WINEMAKERS

Scott Zrna + Ben Tanzer