



FOX CREEK

FROM THE SOILS OF MCLAREN VALE™



FAMILY

Cabernet Sauvignon

VINTAGE

2017

APPEARANCE

Deep cherry red.

BOUQUET

Lifted varietal herbal notes lead to plum, blackcurrant and black tea, layered with cinnamon spice, toast and cigar box.

PALATE

A rich, balanced palate displaying sour cherry, dark plum and blackcurrant with earthy undertones and hints of brown spice. The crisp acid backbone and soft rounded tannins combine to give the wine structure and focus whilst maintaining generosity and great length of flavour.

ALCOHOL

14.0%

AGEING POTENTIAL

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

WINEMAKING

2017 had a wet and cool growing season which led into a mild ripening and harvest period. Dry conditions during February and March allowed to fruit ripen with little threat of disease and picking could occur at optimal flavour and sugar development. The Cabernet harvest commenced on the 7 of April and concluded on the 20th April. These conditions produced vibrant wines, exhibiting fleshy berry flavour profiles with crisp but soft tannins.

Each batch was open fermented for 7-8 days on skins 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 and old oak barrels. Most batches spend maturation time in predominately old French and small amount of American oak.

WINEMAKERS

Scott Zrna + Ben Tanzer