



FOX CREEK

FROM THE SOILS OF MCLAREN VALE™



FAMILY

Shiraz

VINTAGE

2017

APPEARANCE

Deep cherry red

BOUQUET

Rich fruits of blackberry, black cherry, plum, raspberry jube with hints of mint chocolate, cinnamon and nutmeg.

PALATE

A juicy, fruitful palate consisting of ripe plum, blackberry and red cherry complimented by spicy notes of cinnamon and nutmeg. The rich but savory palate is supported by a light toast, tactile tannins and focused acidity that give the wine great balance and length of flavor.

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

2017 had a wet and cool growing season which led into a mild ripening and harvest period, with Shiraz harvest occurring a bit later than usual between 7th of March and the 10rd of April. These mild ripening conditions kept the lifted aromatics and gave the resulting wine a vibrant fleshy berry fruit flavour profile with crisp but soft tannins.

Each batch was 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. The wine then spends a majority of its maturation time in older French and American oak barrels.

WINEMAKERS

Scott Zrna + Ben Tanzer