



FOX CREEK

FROM THE SOILS OF MCLAREN VALE™



FAMILY

Late Harvest Verdelho

VINTAGE

2018

APPEARANCE

Deep gold.

BOUQUET

Lifted notes of pineapple, pear and lime combined with mango, apricot and marmalade give the wine an enticing bouquet.

PALATE

A rich luscious palate comprising of mango, peach, apricot and pineapple, finishing with hints of lime and grapefruit. The concentrated sweetness and crisp acidity allows the wine to be partnered with a range of full flavoured deserts.

ALCOHOL

12.0%

AGEING POTENTIAL

This wine is suited for drinking upon release and will also continue to develop express its subtleties in the bottle over the next 8-10 years. The intense sweetness balanced by crisp acidity allows the wine to be the perfect partner with food and is a fabulous companion for your favourite indulgent dessert.

WINEMAKERS

Scott Zrna + Ben Tanzer

WINEMAKING

A warm ripening period, healthy canopy combined with low rain fall, allowed for steady flavour development with minimal disease pressure. This resulted in a long ripening period and the elevated sugar levels required for this style. The fruit was harvested in early May and began fermentation in stainless steel before finishing in barrel. The wine was lees stirred fortnightly during maturation in new and old oak to help build richness and complexity into the palate.