



FOX CREEK

FROM THE SOILS OF MCLAREN VALE™



VINEYARD LIMITED RELEASE

Grenache

VINTAGE 2017

APPEARANCE

Bright cherry red

BOUQUET

Perfumed and herbal lift with aromas of raspberry and red cherry, biscuits and pastry then hints of anise, cinnamon and nutmeg.

PALATE

A bright, fresh palate of cherry, raspberry and strawberry encased in elegant tannins and focused acidity. Judicious oak use and minimal winemaking intervention during maturation has produced a fresh, balanced wine with great length of flavor.

ALCOHOL

14.5%

AGEING POTENTIAL

While crafted for immediate appeal, this wine will mature well with at least 5-12 years cellaring in controlled conditions.

WINEMAKERS

Scott Zrna + Ben Tanzer

WINEMAKING

The Grenache for this wine was sourced from 90+ year old bush vines on the loamy soils of McMurtrie Rd, and the combination of these vineyard characteristics have a direct impact on the fragrant aromas, red fruit flavours and elegant tannin profile of the resulting wine.

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 an optimal time for flavour and tannin ripeness, ideal for a variety such as Grenache that can be susceptible to disease. The Grenache harvest occurred between the 11th and 18th of April avoiding any disease problems posed by a heavy rainfall event on the 20th April. These conditions have produced a vibrant wine, exhibiting a concentrated, intense fruit flavour profile with soft, elegant tannins.

The wine was pressed and then completed fermentation and matured in 2-8-year-old 500L puncheons to preserve the wines vibrancy and allow it to express itself without too much overt oak influence.