



FOX CREEK

FROM THE SOILS OF MCLAREN VALE™



OLD VINE

Shiraz

VINTAGE

2017

APPEARANCE

Deep red with purple hues.

BOUQUET

Concentrated red and dark fruit of raspberry, mulberry, plum and cherry combine with chocolate, mixed spice, roasted nuts and toast to provide a powerful and complex nose.

PALATE

The luscious, rich, intense palate is dominated by both red and dark fruits including ripe raspberry, mulberry, plum and cherry, whilst offering complexing flavours of black olive, rum and raisin with hints of liquorice. The generous palate is framed with plush soft tannins that gives the wine a voluptuous mouth feel with great focus and length.

ALCOHOL

14.9%

AGEING POTENTIAL

Drinking best until 2030 (possibly longer) with careful cellaring but can be enjoyed anytime from release. It will benefit by being decanted at least an hour before drinking, to allow the wine to express the intense aromas and complexities it has to offer.

WINEMAKING

Sourced from a single premium McLaren Vale vineyard planted in 1910, the gnarly old vines produce some amazing, concentrated flavours. The fruit is harvested by hand when the fruit flavours, grape tannins and acids reached maturity.

Fermentation on skins was for 9 days in open top 4 and 2 tonne fermenters and hand plunged twice daily. The wine completed fermentation in barrel for added integration and complexity. During maturation the wine was targeted with appropriate oak types to maximise its potential and produce interesting components with which to blend.

Maturation was for 20 months in 3 year seasoned new French oak barrels, sourced from coopers in both Bordeaux and Burgundy. Final blend proportions were barrel selected, and blending decisions were based purely on quality.

WINEMAKERS

Scott Zrna + Ben Tanzer