



FOX CREEK

FROM THE SOILS OF MCLAREN VALE™



LIMITED RELEASE

Nero d'Avola

VINTAGE

2018

APPEARANCE

Bright cherry red

BOUQUET

Lifted perfume of raspberry, mulberry and cherry combined with subtle hints of nutmeg, clove and cinnamon spice.

PALATE

A bright, clean and vibrant palate, with pure fruit flavours of raspberry and cherry leading into plums and strawberry cream on the mid palate.

The bright fleshy fruit, hints of spice, subtle earthy notes and soft savoury tannins give the wine a luscious, textural mouthfeel with a long lingering finish. Careful handling and minimal oak use have allowed this wine to express the variety and vineyard without overt winemaking influence.

This new variety has the finesse and freshness that shows how well it performs in this region's climate. The medium body, very Italian flavour profile and savoury tannins means that it pairs fantastically well with food.

ALCOHOL

14.5%

AGEING POTENTIAL

While crafted for immediate appeal, this wine will mature well with at least 4-7 years cellaring in controlled conditions.

WINEMAKING

The fruit for this wine was harvested on the 20th March and crushed to a small 2.5 tonne fermenter, hand plunged twice daily for 8 days, before being pressed to 4-5-year-old french oak hogs heads.

Mild conditions during ripening provided fruit that had a beautiful balance of flavour and crisp acid with a moderate sugar level, resulting in a vibrant wine with a modest alcohol.

WINEMAKERS

Scott Zrna + Ben Tanzer