



FOX CREEK

FROM THE SOILS OF McLAREN VALE™



LIMITED RELEASE

Tempranillo

VINTAGE

2018

APPEARANCE

Bright purple

BOUQUET

Lifted perfume of cherry, raspberry and plum entwined with savory notes of dried herbs, cloves and forest floor.

PALATE

Rich but pure fresh fruits of plum, raspberry and cherry combine with subtle savoury notes of forest floor, dried herbs and spice that underpin a beautiful fleshy mid palate, framed with soft mouth coating tannins that give the wine great texture and length.

ALCOHOL

14.5%

AGEING POTENTIAL

With judicious oak use and minimal handling, this wine has been created in a style that exhibits the variety's freshness and vibrancy on release but will develop complexity in bottle with careful cellaring. Its savoury edge and smooth tannin profile will pair well with many foods but especially savoury type dishes such as antipasto and tapas.

WINEMAKING

Tempranillo is an early ripening variety, which allows it to often avoid being subjected to the extended periods of heat McLaren Vale can experience during the later parts of summer. The fruit for this wine was harvested on the 5th of March and fermented in a 2.5 tonne stainless fermenter. It was plunged twice daily for 8 days then pressed to 4 – 5-year-old french oak barrels, where it was matured for around eight months, before being prepared for bottle.

WINEMAKERS

Scott Zrna + Ben Tanzer