



FOX CREEK

FROM THE SOILS OF MCLAREN VALE™



RED BARON

Shiraz

VINTAGE

2018

APPEARANCE

Bright deep purple

BOUQUET

A rich fruit filled bouquet dominated by black cherry, ripe plum and blackberry, with lifted raspberry notes over toasty oak, vanilla bean and cinnamon.

PALATE

A rich palate of red and dark fruits such as plum, blackcurrant and red cherry lay over complexing characters of toast, roasted nuts, vanilla, and chocolate. Structural oak, youthful tannins and balanced acidity underpin a generous but composed palate that finishes tight with good length of flavour.

ALCOHOL

14.5%

AGEING POTENTIAL

This wine is made to be enjoyed now while it is fresh, young and fruity.

WINEMAKING

This vintage had a mild growing season with the shiraz harvest undertaken between the 12th and 16th of March. Flavour development was steady with good canopy architecture and mild conditions during ripening allowed us to achieve the flavour intensity and purity we were seeking while still managing to maintain moderate sugar levels. These ripening conditions enabled the different vineyards to be picked when the fruit was at its optimal. Judicious oak use contributed balanced oak flavours and aromas that complement the wines tannin structure and richness.

Each batch was fermented for 7-8 days on skins with low intensity pump overs conducted to preserve the primary fruit flavours in the wine. The wine was then pressed off to finish fermentation in tank or old oak barrels. Most batches spend part of their maturation time in old French and American oak.

WINEMAKERS

Ben Tanzer + Steven Soper