



FOX CREEK

FROM THE SOILS OF MCLAREN VALE™



FAMILY

Merlot

VINTAGE

2017

APPEARANCE

Rich red with purple hues

BOUQUET

Lifted but concentrated blackcurrant, plum, cherry and blackberry over dustings of cinnamon, nutmeg and toast.

PALATE

Rich and concentrated fruits such as blackcurrant, cherry and ripe raspberry work with lightly toasted oak, hints of spice and milk chocolate to provide a creamy and generous mid palate. Vibrant acidity and well-integrated tannins give the wine focus, length and structure that will partner well with many different foods.

ALCOHOL

14.0%

AGEING POTENTIAL

This wine is to be enjoyed on release while it is fresh and vibrant and fruity.

WINEMAKING

A cool wet spring delayed flowering and led to a later harvest than we have recently observed. A few wet days in early February did not affect fruit quality and with the stable conditions that followed, we were able harvest our Merlot when it was looking its best between the 10th and 15th of March. These favourable conditions enabled the fruit to be ripening evenly and helped in giving the resulting wine a vibrant fleshy berry fruit flavour profile, ripe soft tannins with lifted aromatics. The intense flavour complement the wine's tannin and richness.

Each batch was open fermented for 7-8 days on skins with moderate intensity pumpovers conducted to preserve the primary fruit flavours in the wine but also extract the necessary grape skin tannin. The wine was then pressed off to finish fermentation in both tank and old oak barrels. Both batches spend most of their maturation time in predominately old French oak.

WINEMAKERS

Ben Tanzer + Steven Soper