



FOX CREEK

FROM THE SOILS OF MCLAREN VALE™



OLD VINE

Shiraz

VINTAGE

2018

APPEARANCE

Intense deep red with purple hues.

BOUQUET

A dusty concentrated nose delivering both red and black fruits of red cherry, ripe raspberry, black cherry, plum and olive over milk chocolate, dried fig and cinnamon.

PALATE

Red fruits of bright cherry and mulberry combine with darker fruits of blackberry and blackcurrant that deliver a rich, concentrated palate. The intense fruit overlays a complex creamy mid palate of clove, lightly roasted nuts and subtle toast that leads onto a balanced but structured finish framed with fine integrated tannins and balanced natural acidity.

ALCOHOL

14.5%

AGEING POTENTIAL

Although this wine is quite approachable when young it will be drinking well until at least 2032 (probably longer) and should be decanted for up to 2 hours prior to consumption to allow it to open up and 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 10 days in open top 2 and 4 tonne fermenters, hand plunged twice daily. This 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 to blend with.

Maturation was for 20 months in 3 year seasoned new French Oak barrels, sourced from coopers in both Bordeaux and Burgundy. Barrel by barrel selection during all stages of fermentation and barrel maturation ensured only the best barrels were selected for the final blend. Final barrel selections were determined purely based on quality.

WINEMAKERS

Ben Tanzer + Steven Soper