



# FOX CREEK

FROM THE SOILS OF MCLAREN VALE™



## LIMITED RELEASE

Nero d'Avola

## VINTAGE

2019

### APPEARANCE

Bright cherry red

### BOUQUET

Lightly perfumed red fruits such as raspberry, cherry and boysenberry combine with hints of nutmeg, musk sticks and dried lavender.

### PALATE

Bright and lively on the palate with vibrant red fruits of cherry and raspberry that lead into subtle hints of cinnamon and nutmeg. Supple tannins and fresh acidity have come together to provide a medium bodied wine that maintains a clean focus from start to finish encouraging the drinker back for another glass again and again. 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

13.5%

### 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 13th 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 puncheons.

### WINEMAKERS

Ben Tanzer + Steven Soper