



FOX CREEK

FROM THE SOILS OF MCLAREN VALE™



FAMILY

Cabernet Sauvignon

VINTAGE

2018

APPEARANCE

Deep red with purple hues.

BOUQUET

Lifted varietal Cabernet Sauvignon nose. Cassis, plum, blackberry, hints of bramble, black tea layered with a dusty cinnamon spice, toast, and cigar box.

PALATE

A multilayered palate displaying rich red fruits, blackcurrant, plum, chocolate, milk biscuits, earthy undertones, and hints of brown spice. Balanced acid and tannin combine to give the wine structure and focus whilst maintaining generosity and great length of flavour.

ALCOHOL

14.5%

AGEING POTENTIAL

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

WINEMAKING

2018 had a dry growing season that preceded a warm January and early February. Apart from a few warm bursts through late February and March, mild conditions prevailed allowing the Cabernet to develop flavour whilst still maintaining acid and varietal characteristics. Our Cabernet harvest started on the 7th of March and concluded on the 27th of March.

Each batch was open 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 and old oak barrels. Most batches spend maturation time in predominately old French and small amount of American oak.

WINEMAKERS

Ben Tanzer + Steven Soper