



FOX CREEK

FROM THE SOILS OF McLAREN VALE™



VINEYARD THREE BLOCKS

Cabernet Sauvignon

VINTAGE 2017

APPEARANCE

Deep Cherry Red

BOUQUET

A varietal nose, of cassis, red cherries, raspberry, blueberry and plum over hints of mint, dried herbs, tobacco leaf, liquorice and milk chocolate.

PALATE

A generous, layered palate exhibiting fresh fruits such as blackcurrant, plum and raspberry that are interwoven with milk chocolate, brown spice and linear grape tannins that integrate with elegant oak tannins to give the wine length, finesse, and balance.

ALCOHOL

14.5%

AGEING POTENTIAL

A vibrant and elegant wine which will drink well from mid-2019 onwards and will reward careful cellaring until at least 2025 and beyond.

WINEMAKERS

Scott Zrna + Ben Tanzer

WINEMAKING

As the name implies, 'Three Blocks' is sourced from three very different premium McLaren Vale vineyards each featuring different soil types; one vineyard has well drained sandy loam soils over silica sand and clay formation, the second, grey sand

over North Maslin sandstone and the third featuring black Biscay clay over Pirramimma sandstone.

2017 had a wet and cool growing season which led into a mild ripening and harvest period. Apart from a significant rain event in early February the remainder of the ripening season was relatively dry, allowing the fruit to ripen with little threat of disease and picking could occur at optimal flavour and sugar development. These conditions produced Cabernets exhibited great varietal characteristics, balanced flavour profiles and elegant tannin profiles.

Our Cabernet vineyards ripened almost a month later than in 2016 with the first Cabernet being harvested on the 7th of April and the last on the 18th of April. Fermentation on skins was for 8-10 days with all wines completing fermentation in barrel. Each parcel of fruit was matured in oak from a range of French coopers specifically matched to these Cabernet vineyards. Each batch was shifted between different oak types of new to 4-year-old oak barrels to impart layers of flavour and enhance the structure during the wine's 18-month maturation. The final blend used different percentages of each vineyard parcels to achieve the layers of flavour and tannin profile we desired when initially creating the blend.