



FOX CREEK

FROM THE SOILS OF McLAREN VALE™



LIMITED RELEASE

Tempranillo

VINTAGE

2020

APPEARANCE

Ruby red to purple

BOUQUET

Lifted plum, cherry, and ripe raspberry fruit combine with savoury notes of dried herbs, potpourri, clove, and fresh leather.

PALATE

Bright fruits of the forest, plum and raspberry, sit over a savoury, earthy and focussed palate exhibiting dried herbs, vanilla pod and brown spice and finishes long and dry with grippy tannins.

ALCOHOL

14.5

AGEING POTENTIAL

With judicious oak use and minimal handling, this wine has been created in a style that exhibits the variety's freshness and vibrancy on release but will develop complexity in bottle with careful cellaring. Its savoury edge and smooth tannin profile will pair well with many foods but especially savoury type dishes such as antipasto and tapas.

WINEMAKING

Tempranillo is an early ripening variety, which allows it to often avoid being subjected to the extended periods of heat McLaren Vale can experience during the later parts of summer. Minimal winemaking interference means this wine is a true reflection of the vineyard site from which the fruit is sourced.

The fruit for this wine was harvested on the 26th of February and fermented in a 2.5 tonne stainless fermenter. It was plunged twice daily for 8 days then pressed to 4 – 5-year-old French oak barrels, where it underwent malolactic fermentation before being racked, then returned to oak. It was then left to mature for around seven months, before being prepared for bottle.

WINEMAKERS

Ben Tanzer + Steven Soper