



FOX CREEK

FROM THE SOILS OF MCLAREN VALE™



CUSTODIANS

JSM

Shiraz Cabernet Sauvignon
Cabernet Franc

VINTAGE

2018

APPEARANCE

Deep red to purple.

BOUQUET

A complex and layered nose consisting of plum, cassis and cherry fruit over strawberries and cream, cured meats, hints of fresh mint, spice and a leafy lift.

PALATE

Rich dark fruits of plum, blackberry and cherry over black forest cake, cream, and chocolate, create a luscious mid palate, framed with elegant tannins that extend through the finish. The careful blending of Shiraz, Cabernet Sauvignon and Cabernet Franc combine to provide layers of rich fruit, elegant tannins and a fresh leafy lift, complexities we seek when producing this wine.

ALCOHOL

14.5%

AGEING POTENTIAL

This wine is styled to be food friendly and we suggest it is ideal for enjoying with food. Subsequent cellaring for 2 to 8 years will give a softer more complex wine, and for those who love very aged wines the firm tannins should see easily achieve 12 or more years.

WINEMAKING

Good winter rains followed by a dry spring enabled good canopy growth with little disease pressure early in the growing season. Hot weather in late January early February was followed by mild conditions that lasted through March and allowed even flavour and sugar development. Harvest of the grapes for this wine began with Shiraz on the 14th of February and completed with a parcel of Cabernet Franc on the 20th of March.

Shiraz components for the blend were selected for fruit richness and elegance, Cabernet Sauvignon for ripe round tannins and length. The Cabernet Franc batches were selected for aromatic lift and fruit weight.

All varieties were matured in 1 to 4 year old French and American barrels for 19 months prior to blending.

WINEMAKERS

Ben Tanzer + Steven Soper