



FOX CREEK WINES



FAMILY
Chardonnay

VINTAGE
2022

VARIETIES
Chardonnay (100%)

REGION
Adelaide Hills

THE WINE

Pale straw yellow in appearance with white nectarine, granny smith apple, and citrus blossom, with flint and support from the delicate use of French oak. The structure is elegant, with a layered creamy texture and great length driven by moderate acidity.

THE WINEMAKING

The wine underwent a blend of specific yeast selection and wild fermentation to blend complexity with consistency of style. French oak was utilised, (approximately 24% new), along with a portion of tank maturation to provide fruit vibrancy

THE VINTAGE

The Adelaide Hills was considerable cool in spring with moderate rain and cloudy days, this delayed flowering and harvesting of the Chardonnay fruit, this paired with a cool summer/autumn allowed an ideal long growing season for purity in whites wines

AGEING POTENTIAL

Wonderful on release, best from late 2022 to 2026.

SERVING SUGGESTION

Served Chilled – 8-12°C

FOOD PAIRING

Goolwa Pipi's, Sellicks salt and pepper squid, King George Whiting, gryere or soft brie.

ALCOHOL	13%	PH	3.45
RESIDUAL SUGAR	2.35 g/L	TITRATABLE ACID	6.9
OAK TYPE	New and matured French	OAK MATURATION	6 months
CHIEF WINEMAKER	Ben Tanzer	WINEMAKER	Steven Soper

