



FOX CREEK WINES



FAMILY

Cabernet Sauvignon

VINTAGE

2021

VARIETIES

Cabernet Sauvignon (100%)

REGION

McLaren Vale

THE WINE

Deep Rosewood in colour, with plum, blackberry and raspberry aromas sitting above almond meal, cedar and milk chocolate. The structure is rounded with soft, smooth tannins framing the palate. Flavours of blackcurrant, blueberry and plum provide weight and sweetness through the mid while notes of nutmeg, cinnamon and vanilla offer a subtle complexity. The resulting wine is one of great length, structure and flavour.

optimum time, when flavour, sugar and acid were in balance. The resulting wines are stylish with balanced acidity and refined tannins.

THE WINEMAKING

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.

THE VINTAGE

Decent rain during winter and spring as well as stable weather patterns through flowering and fruit set, combined to provide healthy canopies and a wonderfully balanced crop, while overall cooler temperatures and the absence of damaging heat waves during ripening, gave the fruit time to mature slowly, allowing us to harvest at an

AGEING POTENTIAL

Enjoyable while young, cellar up to five years.

SERVING SUGGESTION

Serve at room temperature.

FOOD PAIRING

Chargrilled lamb marinated in rosemary and garlic.

ALCOHOL	14.5%	PH	3.63
RESIDUAL SUGAR	0.5 g/L	TITRATABLE ACID	6.9
OAK TYPE	Old French Oak	OAK MATURATION	12 months
CHIEF WINEMAKER	Ben Tanzer	WINEMAKER	Steven Soper