



FOX CREEK WINES



LIMITED RELEASE

Tempranillo

VINTAGE

2022

VARIETIES

Tempranillo (100%)

REGION

McLaren Vale

THE WINE

Clean, bright and garnet in appearance. Strawberry fruit mingles with dried herbs, hints of potpourri and olive on the nose. Bright red berry fruits provide sweetness and weight to the palate while a grippy, but structured tannin profile coat the mouth from start to finish.

THE VINTAGE

McLaren Vale experienced a reasonably wet winter that provided adequate soil moisture for the growing season, while a cool Spring coincided with flowering, acting to reduce yields and lengthening the ripening period. Mid to late summer was mostly dry with no damaging rain, hail or heat waves enabling the fruit to ripen slowly and maintain a great balance of natural acidity, flavour and tannin.

THE WINEMAKING

Produced from a single vineyard, planted on an ancient sandhill located in the heart of McLaren Vale. The fruit was carefully crushed to small stainless steel open fermenters where it was carefully hand plunged twice a day until dryness. Once dry, it was gently pressed to both old French oak puncheons and stainless steel. The wines were then left to mature for approx. five months before being blended for bottling.

AGEING POTENTIAL

With careful cellaring can be enjoyed for several years. Drink from late 2022 – 2025.

SERVING SUGGESTION

Serve at room temperature.

FOOD PAIRING

An assortment of Tapas such as Lamb skewers, fried chorizo, Manchego cheese and olives.

ALCOHOL	14%	PH	3.56
RESIDUAL SUGAR	1.0 g/L	TITRATABLE ACID	5.7
OAK TYPE	Old French Oak	OAK MATURATION	4 months
CHIEF WINEMAKER	Ben Tanzer	WINEMAKER	Steven Soper

