



FOX CREEK WINES



LIMITED RELEASE

Nero d'Avola

VINTAGE

2022

VARIETIES

Nero d'Avola (100%)

REGION

McLaren Vale

THE WINE

Bright, clean and red cherry in colour. Red fruits of raspberry, cranberry and strawberry sit with hints of peppery spice and dried herbs. The palate is dominated by sweet red berry fruit and structured by a fine line of tannin and balanced acidity giving the wine drive 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 the alluvial soil of an ancient river bed. The fruit was hand picked before being gently destemmed and crushed to a stainless steel open fermenter, where it was carefully hand plunged twice a day until dryness. Once dry, it was carefully pressed to old French oak puncheons, where it remained, undisturbed until bottling.

AGEING POTENTIAL

This wine is made to be consumed on release while it is fresh, young and vibrant.

SERVING SUGGESTION

This wine can be enjoyed both, at room temperature or lightly chilled if served on a warm summers afternoon.

FOOD PAIRING

Chilli and Blue Swimmer Crab linguine.

ALCOHOL	14%	PH	3.43
RESIDUAL SUGAR	2.3 g/L	TITRATABLE ACID	6.2
OAK TYPE	Old French Oak	OAK MATURATION	4 months
CHIEF WINEMAKER	Ben Tanzer	WINEMAKER	Steven Soper

