



# FOX CREEK WINES



## FAMILY

Shiraz

## VINTAGE

2020

## VARIETIES

Shiraz (100%)

## REGION

McLaren Vale

### THE WINE

The 2020 Shiraz fills the glass with its deep ruby colour, plums and blackberries are layered with lifted spices and dried herbs. Vanilla oak complements the wine and builds on the mid palate, which supports soft fine tannins finishing with a choc/ mocha flavour.

### THE VINTAGE

The lead up to the 2020 harvest provided the hottest December on record, which lead to low vigour in the vineyard. As we got closer to harvest the season cooled considerably with moisture drawn from the tropics providing much needed rain to McLaren Vale. This allowed the vines to find balance and fill out the fruit to produce wines of great quality.

### AGEING POTENTIAL

This wine is made to be enjoyed now while it is fresh, young and vibrant but has the capacity to develop and soften given time in bottle.

### FOOD PAIRING

Hard cheeses, pizza, tofu dishes

### THE WINEMAKING

Blocks of fruit are identified in the vineyard from sampling and historical expression which suit our 2020 Shiraz. The batches were kept in individual fermenters for between 7-10 days. The wines were then pressed off to mature in a mix of French and American oak barrels. Barrel selection of multiple batches allowed us to produce this layered and generous Shiraz.

### SOILS

Fox Creek Vineyard  
Chrisities Beach/ Ngalinga Formation

Scott Vineyard  
North Maslin Sands

ALCOHOL	14.5%	PH	3.42
RESIDUAL SUGAR	2.4 g/L	TITRATABLE ACID	7.1
CHIEF WINEMAKER	Ben Tanzer	WINEMAKER	Steven Soper

