



# FOX CREEK WINES



## FAMILY

Sauvignon Blanc

## VINTAGE

2022

## VARIETIES

Sauvignon Blanc (100%)

## REGION

Adelaide Hills

### THE WINE

A pale straw appearance, with lifted kiwi fruit, lychee, white florals, fennel frond, snow pea and passion fruit on the nose.

There is a purity on the palate that shows typical Adelaide Hills style, with a fine line and balanced fruit weight and bright acidity.

### THE VINTAGE

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

### THE WINEMAKING

The wine is a blend of two vineyard sites, in different areas of the Adelaide Hills, Oakbank and Kuitpo. Sequential cool fermentation, utilising different yeast strains provided fruit lift and complexity. The fruit is pressed and handled with the highest of quality in mind, gentle extraction provides elegance and purity.

### AGEING POTENTIAL

This wine is suited for early drinking and will retain fresh fruit characters for the next couple of years. This wine is made to be enjoyed whilst it is young.

### SERVING SUGGESTION

Served Chilled – 6-8.C.

### FOOD PAIRING

South Australian oysters, fish and chips, BBQ'd prawns

<b>ALCOHOL</b>	12.8%	<b>PH</b>	3.23
<b>RESIDUAL SUGAR</b>	2.41 g/L	<b>TITRATABLE ACID</b>	6.8
<b>OAK TYPE</b>	None	<b>OAK MATURATION</b>	None
<b>CHIEF WINEMAKER</b>	Ben Tanzer	<b>WINEMAKER</b>	Steven Soper