



FOX CREEK WINES



OLD VINE

Shiraz

VINTAGE

2020

APPEARANCE

Deep red with purple hues.

BOUQUET

Sweet, concentrated fruit dominates the nose with ripe plum, red currant and blackberry leading the way, with roasted coffee bean, charcuterie, clove and vanilla providing plenty of interest the longer the wine sits in the glass.

PALATE

Rich and full flavoured, with sweet red and black fruits of ripe raspberry, cassis and dried fig abounding up front. Complexing characters of dark chocolate, black forest cake, cedar, warm toast and roasted nuts are revealed through the mid palate, which is framed by smooth tannins and balanced acidity that affords the wine a rounded mouthfeel and the ample generosity we have become accustomed from these old vines.

ALCOHOL

14.5%

AGEING POTENTIAL

Although this wine is quite approachable when young it will be drinking well until at least 2034 and best decanted up to 2 hours prior to consumption to allow it to open and express the intense aromas and complexities it has to offer.

WINEMAKING

Sourced from a single premium McLaren Vale vineyard planted in 1910, the gnarly old vines produce some amazing, concentrated flavours. The fruit is harvested by hand when the fruit flavours, grape tannins and acids reached maturity.

Fermentation on skins was for 10 days in open top 2.2 and 4.5 tonne fermenters, hand plunged twice daily. This wine completed fermentation in barrel for added integration and complexity. During maturation, the wine was targeted with appropriate oak types to maximise its potential and produce interesting components to blend with.

Maturation was for 20 months in 3 year seasoned new French Oak barrels, sourced from coopers in both Bordeaux and Burgundy. Barrel by barrel selection during all stages of fermentation and barrel maturation ensured only the best barrels were selected for the final blend. Final barrel selections were determined purely based on quality.

WINEMAKERS

Ben Tanzer + Steven Soper