



FOX CREEK

FROM THE SOILS OF MCLAREN VALE™



VINEYARD SHORT ROW Shiraz

VINTAGE 2018

APPEARANCE

Deep red with purple hues.

BOUQUET

A brooding nose of black cherry, plum and blackberry sitting beneath lifted blue and red fruits, hints of mocha, roasted vanilla bean and a dusting of nutmeg.

PALATE

A rich and vibrant fruit driven front palate layered with plums, blackberry and red cherry that lead into a smooth mid palate of crème brûlée, dark chocolate and hints roasted coffee bean. Lively grape tannins provide structure and focus from start to finish. Fruit richness and a luscious midpalate is the hallmark of this wine style, with sympathetic and balanced oak completing the traditional Shiraz flavour and structural profile.

ALCOHOL

14.5%

AGEING POTENTIAL

While crafted for immediate appeal, this wine will mature well with at least 5-10 years cellaring in controlled conditions.

WINEMAKING

This wine is selected from intense and powerful Shiraz parcels from our best McLaren Vale vineyard blocks, with the variation in sites contributing different layers of flavour and tannin textures that defines the wine style.

Harvest took place when the individual vineyard fruit flavours, grape tannins and acids all reached maturity. The 2018 vintage had a mild growing season with the shiraz harvest undertaken between the 12th of February and 16th of March. Flavour development was steady with good canopy architecture and mild conditions during ripening allowed us to achieve the flavour intensity and purity we were seeking while still managing to maintain moderate sugar levels. These ripening conditions enabled the different vineyards to be picked when the fruit was at its optimal. Judicious oak use contributed balanced oak flavours and aromas that complement the wines tannin structure and richness.

Each batch was fermented for 7-10 days on skins with low intensity pump overs conducted to preserve the primary fruit flavours in the wine. The wine was then pressed off to finish fermentation in tank or new and old oak barrels. During maturation, the wine from each vineyard batch is targeted with appropriate oak styles to produce an array of base wines for us to use in blending. Our oak barrels are sourced from coopers in France, USA and Australia and are predominately seasoned for 3 years. Maturation was for 20 months in both new and older oak barrels. The final components of the blend are selected on their fruit intensity, richness, structure and the integration of oak.

WINEMAKERS

Ben Tanzer & Steven Soper