



# FOX CREEK WINES



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## RESERVE

Shiraz

## VINTAGE

2017

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### APPEARANCE

Deep red with brick red hues.

### BOUQUET

Sweet fruit of blueberry, plum and cherry sit above complexing notes of shortbread, chocolate, coffee, cinnamon with subtle hints of fresh leather and smoked meats.

### PALATE

Layered, complex, elegant. Plums, cherry and raspberry provide a brightness across the palate, with vanilla bean, almond and milk chocolate delivering a creaminess through the mid. The wine is held together by a fresh line of acidity and a fine tannin profile that contribute focus, balance, texture and a long lingering finish. With careful cellaring and a little patience, the wine will soften and develop the savoury characteristics we expect in an aged Shiraz from our region.

### ALCOHOL

14.5%

### AGEING POTENTIAL

Drinking best at least up to 2030 and possibly longer. This wine opens and expresses the rich aromas and flavours if decanted for up to 2 hours prior to consumption. Our Reserve Shiraz is an exquisite accompaniment for full flavoured food but is sufficiently complex and satisfying to be savoured on its own.

### WINEMAKING

Sourced from premium, selected McLaren Vale vineyards blocks ranging in age from 120 to 25 years and planted in a range of soil types that contribute structural and flavour complexity. Soils include Bay of Biscay clay, grey loam, and red gravels.

Harvest took place when the individual vineyard fruit flavours, grape tannins and acids all reached maturity.

2017 had a wet and cool growing season which led into a mild ripening and harvest period. Apart from a significant rain event in early February the remainder of the ripening season was relatively dry, allowing the fruit to ripen with little threat of disease and picking could occur at optimal flavour and sugar development.

Our Shiraz harvest started a little later than usual with the first load arriving on the 9th of March and the last a month later the 10th of April. Fermentation on skins was for 8 - 10 days, with all wine completing fermentation in

barrel for added texture and to advance the integration of oak and grape tannins. During maturation the wine from each vineyard batch was targeted with appropriate oak styles to maximise its potential and produce the most complex and complete wine bases possible prior to blending. Our oak barrels are sourced from coopers in France, USA and Australia and are seasoned for 3 years. Maturation was for 19 months in both new and one-year old oak barrels.

Barrel by barrel selection took place during all stages of fermentation and barrel maturation to ensure only the best Shiraz barrels were selected for the final blend. Final blend proportions were determined purely by quality, balance, and style

### WINEMAKERS

Ben Tanzer + Steven Soper

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