
INSIDE THIS ISSUE

 Can You Influence Wine Quality...?

 A Day in the Life

 Wakefield Press

 Spring Dozens



2007 Red Vintage Report *Back to Basics*

CHRIS DIX
Chief Winemaker



The growing season for 2007 started slowly due to a dry winter with 25% of the average rainfall which meant the soils never really got a thorough wetting. The vines burst normally but were sluggish to get growing. The dry conditions meant we needed to irrigate 3 months earlier to keep the vines growing and this meant water rationing.

Three days of rain in mid January (55mm) quenched the thirsty vines and helped the reds ripen early. The rain also split some berries in shiraz, causing them to turn inside out and dry up. This natural crop thinning together with the dry conditions meant grape yields were from 20 to 70% of the average, depending on the block.

Red grape harvesting started three weeks early, with the low tonnages making processing difficult because we don't have that many small ferment tanks and to keep fruit

from different blocks separate was a challenge. On some blocks, instead of the normal 10 tonnes of fruit, we harvested 400 kg. In the end we went back to basics, fermenting in small half tonne bins and using a hand operated small basket press for many of our top end batches (see picture left). This was a very different vintage with more handmade emphasis. While the drier conditions gave us great intensity and extraction from the grapes, the wines showed a little more 'skinsy' character. In order to soften the wines early and avoid hard tannins, almost all of our wines were barrel fermented after pressing off skins. This allows the wines to integrate with the oak and mellow the tannins relatively quickly.

The 'Bordeaux' varieties such as Cabernet Sauvignon and Merlot in McLaren Vale were not as resilient to the drier conditions as the 'Rhône' varieties (Shiraz etc). Based on the small yields and less than excellent quality of the wines we decided not to produce any 2007 Reserve Merlot, 2007 Reserve Cabernet or 2007 Duet Cabernet Merlot. We managed to source a couple of small parcels of high quality Cabernet Sauvignon that allowed us to produce a fabulous JSM & a full flavoured Shadow's run. What was reassuring is that the Cabernet Franc for JSM performed very well, with the lower yields contributing to lifted fruit and richness.

A couple of varieties performed better than ever – Mourvedre and Grenache. The drier conditions and smaller berry size meant these varieties had intense fruit flavours and colour with ripe tannins and generous structures. The Mourvedre was barrel fermented and matured in 400 litre large format barrels and the Grenache in 500 litre 'puncheons' because we believe this is what works best. We have just bottled a great tasting Shiraz-Grenache-Mourvedre (see new releases).

The 2007 reds have matured very well – after barrel fermentation in new oak and maturation for 9 to 12 months, the wines were racked to one & two year old barrels to slow down the maturation and preserve the fruit flavours. You will find the 2007 reds to be very approachable at a young age with generous, ripe fruit flavours and creamy textural tannins. Remember we didn't have many grapes and the volumes are well below normal – our Sales Manager, Errol has had to allocate the wines as they won't be around for long...

Email: brenda@foxcreekwines.com
Website: www.foxcreekwines.com

Telephone: (08) 8556 2403
Facsimile: (08) 8556 2104

PO Box 321 McLaren Vale
South Australia 5171

Fox Creek Wines Pty Ltd
ABN 63 070 468 423

**CIRCLE MEMBERS
DON'T FORGET!**

If you have an order for spring despatch please don't forget our cut off date for any changes is Friday 29th August 2008.

New Releases



2008 Sauvignon Blanc

The fruit for the 2008 Sauvignon Blanc was able to be harvested earlier than previous years at a lower alcohol level, giving the wine natural acidity, freshness and showing a traditional cool climate style. Our Sauvignon Blanc is always a refreshing wine with its herbaceous bouquet of grass cuttings, kiwi fruits and a touch of citrus blossom and honeysuckle. Its zesty palate displays juicy tropical fruits and passionfruit and a crisp finish with hints of lime. The 2008 Sauvignon Blanc is made to drink young to retain the fresh fruit characters.



2006 Duet Cabernet Sauvignon-Merlot

This is a rich, ripe, soft and complex wine that is great with food. The majority of the Cabernet Sauvignon (64%) and Merlot (36%) were sourced from our Malpas Ridge vineyard. The Cabernet components were matured in two and three year old American and French oak while the Merlot was barrel fermented in two year old French oak for over 20 months. This vibrant plum coloured wine has a bouquet of leafy mulberry fruits with cigarbox oak complexity and a hint of chocolate and earthiness. It has a soft juicy berry flavoured entry with ripe dark plum, roasted chestnut and balanced ripe tannins. It can be enjoyed upon release however it will develop complexity over 5 years if cellared correctly.



2007 Shiraz-Grenache-Mourvedre

This classic wine has lifted aromas of cherry and strawberry with spice, cloves and cardamom derived from oak maturation. The Shiraz and Grenache are in perfect proportion to deliver juicy blueberry and cherry flavours, with the Mourvedre contributing to the length and richness of the palate. The generous sweet and full palate reveals complex berry fruits which lead to solid, spicy flavours and red berries with a creamy tannin structure of excellent texture and length. Old vine Shiraz batches were matured in 2-year-old French and American oak that were selected for their spice, character and sweet tannin profiles. The Grenache and Mourvedre were matured in large new and 1-year-old French and American oak puncheons. The composition of the wine is Shiraz 52%, Grenache 40% and Mourvedre 9%. While the wine has been crafted for immediate appeal, it will benefit from up to 2 years cellaring in controlled conditions.



2007 Red Baron Shiraz

We are pleased to announce the release of the 2007 vintage of this very popular wine which is made from Shiraz fruit from many of our best McLaren Vale vineyards. The fruit was fermented on skins for 8 days in open fermenters prior to pressing, with maturation in varying proportions of American and French oak barrels. This wine has a lovely vibrant purple Satsuma plum colour with aromas of plum and cherry fruits. A rich soft entry leads into a

blend of fresh red berry, cherry and plum fruits framed with smooth ripe tannins. There is a soft and full mid palate with sweet ripe fruit, subtle balanced oak and juicy length. This wine is made to be enjoyed now while it is fresh, young and fruity.



2005 Reserve Shiraz Magnums (1.5 litres)

This vintage of Reserve Shiraz won the Blue Gold award when judged with food at the 2008 Sydney International Wine Competition and is now available in the beautifully etched individually numbered bottles, packaged in a specially crafted wooden box. The 2005 vintage is a big, bright and juicy Shiraz. The cooler growing season produced lovely fruit flavours, with lifted complex aromas of spicy berry fruit, smoky chocolate and savoury integrated oak. The structure is thick and rich with a solid concentrated juicy blackberry & mulberry flavoured profile, a well integrated full palate and generous length of flavour. As always, the components of our Reserve Shiraz are handled with our 'no compromise' philosophy where the quality begins at pruning and goes right through the growing season, harvest, vintage processing and fermentation, maturation, blending, bottling and bottle ageing. This whole process takes 36 months of careful management to deliver what can be regarded as the best Shiraz of the vintage. The 2005 Reserve Shiraz Magnum will drink best up to 2014 if cellared correctly. This wine should ideally be decanted for up to 2 hours prior to consumption. Our Shiraz is an exquisite accompaniment for full flavoured food, but is sufficiently complex and satisfying to be savoured on its own.



International Awards

We enter a number of our red wines in wine shows both overseas and in Australia each year. It is particularly interesting to see how our wines compete on the international show circuit against thousands of entries from all around the world. So far we have done very well.

Here are some results from three international shows so far for 2008.

INTERNATIONAL WINE CHALLENGE (LONDON)

2006 JSM – Silver

2006 Short Row Shiraz – Silver

2006 Reserve Shiraz – Silver

DECANTER WORLD WINE AWARDS (LONDON)

2006 JSM – Silver

2006 Reserve Cabernet Sauvignon – Commended

2006 Short Row Shiraz – Commended

WINE FOR ASIA (HELD IN SINGAPORE)

2006 Reserve Shiraz – Silver

2006 JSM – Silver

2006 Short Row Shiraz – Bronze

2007 Red Baron Shiraz – Bronze

2006 Shadow's run – Bronze

On another international note we have also heard that our Shadow's run Shiraz-Cabernet Sauvignon has been favourably reviewed in two magazines in Denmark. The Penge & Privatøkonomi (published end July) selected Shadow's as the best value Australian wine in Denmark, and we had an email from a Danish resident (asking after Shadow the dog) telling us that Gastro Magazine (June edition) has also given it a top rating. We are working on Shadow's Danish language skills!

Local Reviews

Shadow's run 2007 Unwooded Chardonnay was classed as "a fine" drop by Paddy Kendler in the Herald Sun on the 6th May. He wrote, "Shadow, the border collie at Fox Creek near McLaren Vale is a handsome creature who features prominently on the label of this fruit-driven chardonnay. An attractive wine at a modest price, as is Shadow's Shiraz-Cabernet."

HERE ARE SOME OTHER REVIEWS OF SHADOW'S RUN 2007 UNWOODED CHARDONNAY.

"A simple but nicely flavoured peaches and cream palate, fresh, clean and fruity."

Graeme Philips, Fruit of the Vine, Sunday Tasmanian, 6th July

"McLaren Vale winery Fox Creek is best known for big red wines, so this young white is a departure... It kicks off with juicy melon and passionfruit aromas that are sweet and fresh. In the mouth it's smooth and succulent, with pleasant fruit salad flavours and a clean-tasting, dry finish."

Ralph Kyte-Powell, The Age 1st July

AND OF SHADOW'S RUN 2006 SHIRAZ CABERNET SAUVIGNON

"This toothsome red, named after the border collie on the label, represents remarkable value. There's plenty of typical McLaren Vale richness and grunt but it's still very drinkable."

Greg Duncan Powell, Sydney Morning Herald, 28th June

AND, OF COURSE, THE FETED 2006 SHORT ROW SHIRAZ

"Top Aussie Red. A well-priced red from a top McLaren Vale winery. This is loaded with blackberry, toasty oak, jam and vanilla aromas with a twist of liquorice. Full bodied and rich with lush sweet fruit on the palate. High on the yum factor. Now to six years. 93/100"

Huon Hooke, Sydney Morning Herald, 24th June

VIXEN & CURRY COMPETITION WINNERS



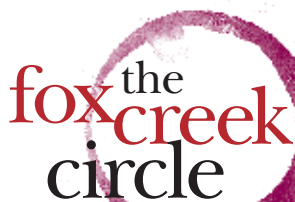
Thank you to those who entered the caption competition in our last newsletter and congratulations to wine club member Chris Richards who came up with the winning caption "What? Share this? Tell 'em they're dreaming!". Chris wins a case of Vixen which he will be pleased to know he doesn't have to share. Congratulations also to runners-up Christopher Dawson with "I'd swap the castle for a carton of Vixen" and Janice Matthews with "So you would recommend this to go with a curry" who both received a bottle of Vixen.

A DAY IN THE LIFE



Justin McCarthy

As the Laboratory Technician at Fox Creek Wines I take care of the analysis of the wine you drink from the grapevine to the bottle. This involves taking samples of the wine for routine chemical analysis at every stage of the production process. All this is done in conjunction with the winemakers tasting sessions to ensure that the wine reaches you at its absolute peak. When people think of a laboratory it often conjures up images of something very artificial but I can assure you that our lab is used solely to monitor the wine, not alter it in any way. It is all just a part of our quality control system which ensures you are drinking the best wine possible.



Spring 2008 Mixed Dozens

The composition of the Fox Creek Circle Mixed Dozens for Spring 2008 are listed below. **If you require any changes to your mix or would like to add to your order please contact us by Friday 29th August as invoicing and despatch will start on Wednesday 3rd September.** *Those who have ordered single variety dozens for Spring will receive them at the same time.*

WHITE DOZEN

- 2007 Shadow's run Unwooded Chardonnay
- 2008 Sauvignon Blanc
- 2007 Verdelho
- 2007 Chardonnay

Mail Order Price **\$189.00**
Fox Creek Circle Price **\$162.00** delivered



RED DOZEN

- 2007 Red Baron Shiraz
- 2007 Shiraz-Grenache-Mourvedre
- 2006 Duet Cabernet Sauvignon-Merlot
- 2006 JSM Shiraz-Cabernet Sauvignon-Cabernet Franc
- Vixen Sparkling Shiraz-Cabernet Franc
- 2006 Short Row Shiraz
- 2006 Reserve Cabernet Sauvignon

Mail Order Price **\$267.00**
Fox Creek Circle Price **\$227.00** delivered



MIXED DOZEN

- 2007 Shadow's run Unwooded Chardonnay
- 2008 Sauvignon Blanc
- 2007 Verdelho
- 2007 Chardonnay
- 2006 Shadow's run Shiraz-Cabernet Sauvignon
- 2007 Red Baron Shiraz
- 2007 Shiraz-Grenache-Mourvedre
- 2006 Duet Cabernet Sauvignon-Merlot
- 2006 JSM Shiraz-Cabernet Sauvignon-Cabernet Franc
- Vixen Sparkling Shiraz-Cabernet Franc
- 2006 Short Row Shiraz

Mail Order Price **\$219.00**
Fox Creek Circle Price **\$186.50** delivered



Wakefield Press

Adelaide-based Wakefield Press has been publishing art and literary books since the 1940s and is now recognised as one of the country's leading independent Australian publishers, regularly winning literary and production awards. It has a reputation for producing beautiful books in the areas of fiction, biography, history, food, gardening, travel, art, photography, poetry and popular culture.

Wakefield Press is proud to be associated with a number of illustrious partners such as Fox Creek Wines, to whom we are grateful for their ongoing sponsorship of local and interstate author events. In August, Wakefield will release the 2008 SALA (South Australian Living Artists) monograph on the work of Fleurieu artist and Mambo designer **Gerry Wedd** by Mark Thomson as well as a stunning new hardcover

ANGELA TOLLEY

Publicity Director & Manager, Special Sales

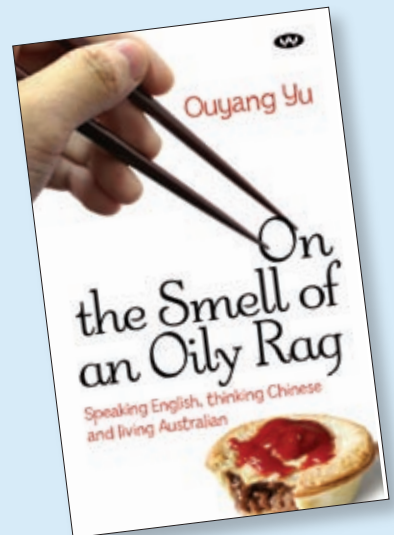
book in the successful Holden history series: **Me and My Holden** by Don Loffler and **The Blue Ribbon Cookbook**, a retro-style treasure trove of stories, recipes and tips from prize-winning show cooks, by Liz Harfull.

To celebrate the Beijing Olympics and things Chinese Wakefield will hold an event with AsiaLink for Ouyang Yu's **On the Smell of an Oily Rag: Speaking English, thinking Chinese and living Australian**, as well as publishing a new edition of Nicholas Jose's **Avenue of Eternal Peace**. Look out for Wakefield author events at the Melbourne Writers' Festival in August, namely Ouyang Yu and Charmaine O'Brien.

To see Wakefield's full range of titles please visit our showroom (open Monday to Friday) at 1 The Parade West, Kent Town, Adelaide or visit our website at www.wakefieldpress.com.au

From August onwards a selection of our books will be also available from the Fox Creek Cellar Door.

Mention the Fox Creek code 'Vixen' to our receptionist or by email and receive a 20% discount on all Wakefield Press books!



Can You Influence Wine Quality in the Vineyard?

Have you ever heard it said that "good wines are made in the vineyard"? If that is true, then why do we need both viticulturists who grow the vines and winemakers who are responsible for turning the grapes into wine? In fact, both are essential, particularly if your ambition is to make outstanding wines such as Fox Creek's Reserve Shiraz, Reserve Cabernet Sauvignon and Reserve Merlot.

These Reserve wines are made from special grapes which often come from the same section of vineyard each vintage, provided the weather and other growing conditions are satisfactory. Generally no more than 5 to 10 percent of any crop is suitable but in some vintages such as in 2003, none of the grapes were of sufficient quality to make Reserve wines.

THE FOX CREEK EXPERIMENT

A Shiraz vineyard at Fox Creek was planted in 1993 and by 2004 it was noted by the winemakers that the grapes from the lower parts of the row did not ripen as well as those

from the upper parts which were more exposed to the sun. Our winemaker Chris Dix therefore carried out an experiment in 2005 and 2006 in which the grapes from the upper cordon were picked separately from those on the lower cordon. These different levels are illustrated in the drawing (right).

In both of these vintages, the upper cordon grapes ripened earlier (chewy thicker skins, intense flavours, ripe tannin and brown seeds) than those from the lower cordon. After maturation in oak barrels for a year a much greater proportion of the wine from the upper cordon were able to be blended into Reserve quality wines and very little from the lower cordon grapes.

Just why these results occurred is most likely due to bunch exposure to the sun and or a healthier upright canopy of leaves. The most obvious lesson for us is that future new vineyards should be planted with one single cordon if we are attempting to produce outstanding wines.

Chris should be congratulated for a fascinating experiment which has influenced the quality of our Reserve wines since 2005. You can taste the 2005 Reserve Shiraz now at Cellar Door and the 2006 Reserve Shiraz will be released later this year.

JIM WATTS

Managing Director



A diagram of the two cordons and their branches and grape bunches. Separately picking these grapes showed outstanding wines are produced from the upper as distinct from the lower cordons.

Diary

13 August

FOX CREEK SPONSORS WAKEFIELD PRESS' LAUNCH

Ouyang Yu's book *'On the Smell of an Oily Rag: Speaking English, thinking Chinese and living Australian'* at 6.30pm in Readings Book & Music Store, 309 Lygon Street, Carlton, Melbourne. All welcome.

22 August

SA PREMIER'S SCIENCE AWARDS DINNER AT THE HYATT

Fox Creek wines will again be flowing at this year's celebratory dinner. Who will win this year?

25 August

FOX CREEK SPONSORS TAPAS COOKING CLASS AT SYDNEY SEAFOOD SCHOOL

Whip up an array of Spanish tapas. 6.30 – 8.30pm. Class Code: TTT \$80. Book online www.sydneyfishmarket.com.au or call 02 9004 1111.

28 August

FOX CREEK MELBOURNE WINE DINNER AT FENIX

For more information and bookings go to www.mybookingmanager.com/foxcreekwinedinnerVIC

2 September

FOX CREEK TASTING FOR THE WINE TRADE IN SYDNEY

Our NSW distributor, Fesq & Co. invite all trade from NSW to attend their annual trade day at the American Club in Macquarie Street, Sydney.

For more details contact mktg@fesq.com.au or ring (02) 9313 1888

3 September

FOX CREEK SYDNEY WINE DINNER AT BATHERS' PAVILION

For more information and bookings go to www.mybookingmanager.com/foxcreekwinedinnerNSW

13 September

WILLUNGA FARMERS MARKET FROM 8AM TO 12.30PM

Visit Fox Creek's stall at the Willunga Farmers Market and shop with the locals. www.willungafarmersmarket.com

29 September

FOX CREEK SPONSORS TEMPURA AND TEPPANYAKI COOKING CLASS AT SYDNEY SEAFOOD SCHOOL

Perfect the art of preparing these delectable Japanese cooking styles. 6.30 – 8.30pm. Class Code: TAT \$80. See entry below on how to book.

17 October

FOX CREEK SPONSORS PAELLA COOKING CLASS AT SYDNEY SEAFOOD SCHOOL

Perfect the art of making this classic Spanish seafood rice dish, ideal for entertaining at home. 6.30 – 8.30pm. Class Code: PAE \$80. Book online www.sydneyfishmarket.com.au or call 02 9004 1111.

6 November

FOX CREEK BRISBANE WINE DINNER AT ERA BISTRO

For more information and bookings go to www.mybookingmanager.com/foxcreekwinedinnerQLD

7-9 November

GOOD FOOD & WINE SHOW

At the Exhibition Centre in Brisbane. Come and visit us and try our new release wines at the McLaren Vale stand. For more information go to www.goodfoodshow.com.au/page/brisbane_visitor.html

8 November

EXHIBITION OF CERAMICS CREATED BY CHILDREN FROM ERNABELLA IN NORTHERN TERRITORY.

Come along to this art opening at our Cellar Door which will include a hands on demonstration by some of the children. Please contact us if you would like to receive an invitation to this opening.

8 November

FOX CREEK ADELAIDE BARREL TASTING AND DINNER IN OUR BARREL SHED.

For information and bookings go to www.mybookingmanager.com/foxcreekwinedinnerSA

9 November

FOX CREEK SPONSORS THE FLEURIEU WATER PRIZE.

We would like to invite you all to attend the exhibition opening in our Barrel Shed or come and visit the exhibition between 8th & 30th November. The Fleurieu Biennale is the Australia's richest prize for landscape painting. See www.fleurieubiennale.com for more information.

20 November

FOX CREEK HOBART WINE DINNER DETAILS BEING CONFIRMED.

For more information and bookings go to www.mybookingmanager.com/foxcreekwinedinnerTAS from mid August.

29 November to 7 December

FOX CREEK SPONSORS THE INTERNATIONAL GUITAR FESTIVAL

Held at the Adelaide Festival Centre and in Elder Park. More information about this wonderful festival in our summer newsletter. See www.adelaidefestivalcentre.com.au/guitarfestival for more information.

IMAGES OF REMOTE SOUTH AUSTRALIA

A photographic exhibition by Stewart Roper at Cellar Door in September and October.

Since 1990 Stewart Roper has worked as a Community Health Nurse on the Pitjantjatjara Lands. He knows people well in these communities and can understand and speak Pitjantjatjara reasonably well. He is an adopted and trusted friend and in this position, has captured images of Aboriginal people and their country in a beautiful, knowledgeable and sensitive way.

Stewart's photographs encapsulate some memorable moments and moods of South Australian remote landscapes; often taken during privileged journeys to country with Indigenous custodians. Collected over a 15-year period, he has photographed the landscape, wildlife and people and has accumulated a catalogue of thousands of slides on high quality film.

Successfully exhibiting for several years, Stewart Roper always has permission to take his photographs of people and returns 50% of his profits to the Pitjantjatjara subjects. The photographs are a magnificent record; a tribute to both the Indigenous people in their country and the photographer.

