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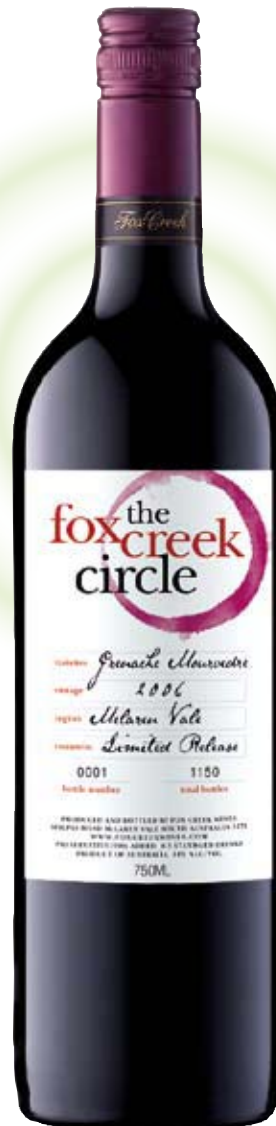
A Wine Made Especially for Circle Members

Our winemakers have been keeping an eye out for some outstanding parcels of fruit with which to make a wine exclusively for our Circle members. The time has come and they have produced a very limited bottling of a blend of 2006 McLaren Vale Grenache and Mourvedre. Chris and Scott have had a fun excursion from what they normally produce under the Fox Creek label so we have all had to “test” the wine and we all love it too – it’s a cracker. It is a soft and approachable red wine that is great for drinking with and without food.

The nose is a spicy compote of subtle dark olive and candy apple. There is a soft syrupy velvet entry with a solid sweet mid palate showing textural juicy tannins. The fruit was fermented on skins for 8 days and pressed into new and one year old French oak puncheons (500L). A slow maturation has enhanced the texture while softening the tannins. The wine is more European in style in the way that it is structure driven rather than fruit driven so note the textural mouth-feel. The composition of this wine is 55% Grenache and 45% Mourvedre.

We have only bottled 95 cases of this wine (with each bottle individually numbered) so, we have restricted purchases to one dozen per Circle

member. If you wish you may try one or more bottles as part of a mixed case.



McLAREN VALE

A MUST-DO WINE AND FOOD DESTINATION

Jan Douglas

Wine & Food Tourism Advisor

South Australian Tourism Commission

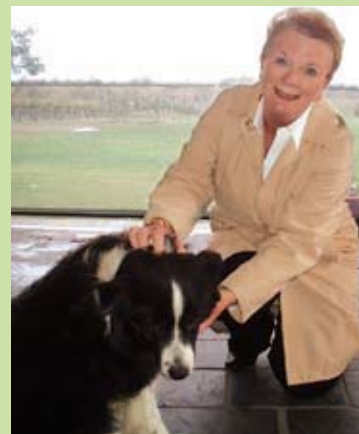
I speak to a lot of Cellar Door Operators and regional organisations around SA, and when they ask me who is providing superior wine and/or food tourism product in SA and who can they learn from, it’s a no-brainer to tell them that they can learn a lot about creating a harmonious, participatory wine region that presents a united front to the visitor from the crew in McLaren Vale. For a unified, whole of region front, McLaren Vale stands proud. I hold your region up as a shining example of how to get it right as one of South Australia’s must-do wine and food tourism destinations of the future.





BRITISH HIGH COMMISSIONER TO AUSTRALIA VISITS SHADOW

Shadow was on his best behavior when the British High Commissioner, The Rt. Hon. Helen Liddell came especially to visit him in May. Helen and her husband are Circle members and first met Shadow at Cellar Door in November last year. Helen's husband was in Adelaide at a conference recently and while he was playing golf (mandatory part of physician's conferences) Helen made the time to come and visit her friend, Shadow. Shadow was charming but wouldn't co-operate for the cameras!



The Rt. Hon. Helen Liddell & Shadow

Fox Creek Reserve Shiraz VERTICAL TASTING. MAY 2007.

We are often asked by those of you cellaring our Reserve Shiraz for an indication of how these wines are ageing and when they are at their peak. So, once a year our winemakers have the 'arduous' task of opening a bottle of each vintage and giving us their recommendations. While we try to give you a good indication of when to enjoy these wines, storage plays an important role in bottle development. There are many other variables, but storage at a constant temperature is preferable (12-18°C). Of course enjoyment of wine is a personal thing but following is our winemakers Chris & Scott's recommendations.

1994 Shiraz

A deep brick red with tawny rim showing bottle aged aromas of leather and smoked meats. The palate is solid with sweet mature fruit and a soft structure. We believe this wine was at its peak around 2005 but remains in excellent shape.

1995 Reserve Shiraz

Brick red showing good colour and some smoke and aniseed spice aromas with a hint of leather. The palate is restrained on entry with some herbal textural tannins and a juicy mid palate. Beyond its best although can be superb.

1996 Reserve Shiraz

Intense vibrant red colour showing youthful hints of purple. The nose shows a hint of grilled salmon, then apple pie & rhubarb with vanilla bean, toast and char aromas with sweet fruit. The palate has a rich

sweet entry with a solid mid palate and big linear tannins that are slightly grainy. Drink now.

1997 Reserve Shiraz

Black tawny colour. The nose has oak lift, anise and chocolate. The palate has a thick sweet entry with an oak dominant palate with chocolate fruit and a slightly firm charry oak finish. Drink now.

1998 Reserve Shiraz

Dark cherry red colour. Coffee, black spice, rum & raisin nose. Fat sweet entry with stewed plum and prune flavours, tapering to a tighter oak finish. Drink now to 2008.

1999 Reserve Shiraz

A dark black rather than red colour with tawny rim. The nose shows black cardamon and mocha with green herbs & ham aromas. The flavours show a hint of herbal red fruits and rhubarb, with a full complete structure with good length. Drink now.

2000 Reserve Shiraz

Brick red – tawny colour. The nose shows lifted leafy herbal spice, rhubarb and roasted coffee bean aromas. The entry is restrained with red fruits and a hint of pepper and herbaceous tannin. Drink now.

2001 Reserve Shiraz

Dark cherry red colour with cloves and cinnamon and baked custard. The palate is rich with soft fruit cake flavours and ripe cherry and berry fruits. The tannin structure is solid with a grippy finish. Drink now to 2009.

2002 Reserve Shiraz

Deep red black colour with spicy black cardamon, hints of green bean and herbal aromas. The palate is rich and sweet on the front with slightly tight tannins with moderate weight and good texture. Drink now to 2009.

2003 – No reserve wines produced

2004 Reserve Shiraz

Intense vibrant purple red colour with aromas of lifted berry, cherry, blackcurrant fruit and subtle integrated oak complexity of vanillin and cigarbox. A rich sweet entry, the palate has lashings of fruitcake, rum & raisin and chocolate. The mid palate is solid with texture and complexity. The structure is very rich thick and concentrated with a solid palate and ripe fruit firm finish. Oak is subtle, supportive and finely balanced. Drink from 2008 to 2012.

2005 Reserve Shiraz

Intense vibrant purple red colour. Aromas of lifted cinnamon, cardamon with toast crème brulee and Christmas pudding fruits. The structure is thick and rich, with a solid concentrated juicy blackberry & mulberry flavoured profile, a well integrated full palate with generous length of flavour. The mid palate is solid with big ripe tannins at the moment and needs time to develop in the bottle. Best after 2008.

LATEST PRESS

Most wine writers receive thousands of bottles of wine each year to review, which must be a daunting task (although I think most of us would be willing to give it a go!). Due to the number of submissions not all reviews make it into the press, so when a good review is published it is something to be very excited about. Wine writers use a variety of ways to "judge" a wine. Some use a star rating, some use points out of 20 or 100 and some just use words to describe the experience. Here are some of the reviews we have received since our last newsletter.

2006 Red Baron McLaren Vale Shiraz

This typifies the modern Australian style of red wine – it's big and rich but eminently drinkable.
Australian Good Taste, May 2007

Meaty, prune-like aromas with a dash of sweet, earthy raspberry fruit nuances. Wonderful varietal fruit on a palate layered with savoury complexity. An elegant and balanced wine for the cellar.
5 Stars (top in category), Winestate, July 2007

2005 Reserve Cabernet Sauvignon

McLaren Vale is one of the most versatile red areas and the Fox Creek Reserve Cabernet Sauvignon 2005 (\$36) is a beautiful example. Exotic mix of violets, black currant with fine silky tannins.
92/100 Ray Jordan, West Australian, May 2007

2005 Reserve Cabernet Sauvignon

Stylish nose – lifted, spicy and rich. Big, rich, luscious palate with lovely sweet fruit and fresh oak. "Mouthfuls of 'wow'", thought one judge.
4 Stars, Winestate April 2007

Vixen NV Sparkling Shiraz Cabernet Franc

McLaren Vale wine is well suited to making sparkling reds and Vixen, which is made from Shiraz and Cabernet, is a good example. It shows plummy fruit, spice and rich, chocolatey notes, well controlled sweetness, good concentration and solid tannin structure.
4 Stars, Sally Gudgeon & Ralph Kyte Powell, Sun Herald, June 2007

A non-vintage blend of Shiraz, Cabernet Sauvignon and Cabernet Franc. Young and bold, with toasty aromas over plum-jam, chocolate and vanilla. Not so complex but heaps of flavour. Try pork spare ribs and plum sauce.
Huan Hooke, Sydney Morning Herald & The Age, February 2007

2005 Reserve Shiraz

Shows ripe blackcurrant varietal character, with an overlay of well seasoned oak. The firm structure demands cellaring.
Recommended, Winewise, April 2007

The Reserve (05 \$70) warrants its price. The bottle I tasted recently had hints of spice, noticeable liquorice and, after being opened for a couple of hours, the aroma was fabulous. I really want to taste it again in three to five years when it should be even more sensational.
Jeff Gordon, Melbourne Weekly, May 2007

2005 Reserve Merlot

Fox Creek is better known for its other rich McLaren Vale reds, especially the Reserve Shiraz, but this merlot is a real winner and much cheaper. The palate is lush in soft, sweet, ripe berry fruit but not at all over the top. On the contrary, it has wonderful balance and drinkability. Its other assets are good concentration and fleshiness, with flavours of dark berries, aniseed and spices and some toastiness from balanced oak. The texture is smooth and the tannins very soft. Excellent drinking now with food and for the next six-plus years. Food: Grilled veal chops with tomato; barbecued pork sausages; roast duck; Heidi Tilsit cheese.
95/100 Wine of the Week. Huan Hooke, Sydney Morning Herald 31 July 2007

New Releases

VERDELHO

A white grape of Portuguese origin. The original cuttings probably came here on early fleets that called into Madeira Island or the Canary Islands on their way to Australia. Verdelho naturally produces a vivacious fresh full-flavoured wine with aromas and flavours reminiscent of a tropical fruit salad and is best enjoyed young and fresh.

To quote Paddy Kendler from The Herald Sun in July this year "Verdelho can be dangerously drinkable. It usually offers good value and enjoyable casual drinking, with or without food, and could never be accused of being too precious."



2007 Fox Creek Verdelho

A fabulous bouquet of pineapple with fig and tropical fruits, lifted spice and white nectarine. The dominant flavours on the palate are pineapple, lime and white nectarine balanced by a natural acidity which provides both zest and length. If properly cellared luscious flavours of lime and honey will develop after 12 to 18 months.

SAUVIGNON BLANC

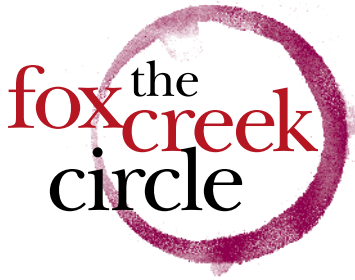
Sauvignon Blanc originates from the Bordeaux region of France. The grape gets its name from the French word sauvage ("wild") and blanc ("white") due to its early origins as an indigenous grape in western France. It is now planted in many of the world's wine regions.



2007 Fox Creek Sauvignon Blanc

This is a crisp, fruity and refreshing wine that has a bouquet of lifted herbaceous cut grass, kiwi fruit, lemongrass and hints of citrus. The wine has a clean, vibrant palate showing passionfruit, tropical gooseberry flavours and a pleasant fresh zesty finish with some hints of lime. A portion of this wine was barrel fermented with native yeasts to add complexity and weight to the blend. This wine is suited for early drinking and will retain fresh fruit characters for the next year or so.









Spring 2007 Mixed Dozens

The composition of the Fox Creek Circle Mixed Dozens for Spring 2007 are listed below. **If you require any changes to your mix or would like to add to your order please contact us by Friday 31st August as invoicing and despatch will start on Tuesday 4th September. Those who have ordered single variety dozens for Spring will receive them at the same time.**









WHITE DOZEN

-  2006 Shadow's run Chardonnay
-  2007 Sauvignon Blanc
-  2007 Verdelho
-  2006 Chardonnay

Mail Order Price **\$190.00**
Fox Creek Circle Price **\$162.00** delivered



RED DOZEN

-  2006 Red Baron Shiraz
-  2005 Shadow's run Shiraz-Cabernet Sauvignon
-  2005 Shiraz-Grenache
-  2005 Duet Cabernet Sauvignon-Merlot
-  2004 JSM Shiraz-Cabernet Franc
-  Vixen Sparkling Shiraz-Cabernet Franc
-  2005 Short Row Shiraz
-  2005 Reserve Cabernet Sauvignon

Mail Order Price **\$248.00**
Fox Creek Circle Price **\$210.50** delivered



MIXED DOZEN

-  2006 Shadow's run Chardonnay
-  2007 Verdelho
-  2006 Chardonnay
-  2006 Red Baron Shiraz
-  2005 Shiraz-Grenache
-  2005 Duet Cabernet Sauvignon-Merlot
-  2004 JSM Shiraz-Cabernet Franc
-  Vixen Sparkling Shiraz-Cabernet Franc
-  2005 Short Row Shiraz
-  2005 Reserve Cabernet Sauvignon

Mail Order Price **\$245.00**
Fox Creek Circle Price **\$208.00** delivered



From Russia With Love

Errol Hanna, our Sales Manager, has just returned from Moscow where Australian wines are the flavour of the month. Errol gave a wine education session to the senior class at the Moscow Sommelier's College and was surprised to find that 80% of the students were female. With 100 new International hotels under

construction these sommeliers will have an important influence on wine sales in the future. Of course every word had to be translated.

Errol also hosted a wine dinner for some 30 journalists from Moscow press and magazines. The dinner was at an Uzbekistan restaurant and 5 minutes before the start Errol was asked to match the food and wine. Since he had never seen food from that region before it was quite a challenge! Errol also visited the Australian Trade Commissioner at the Australian Embassy to discuss the future of Australian wines in Russia. With two of the former USSR states (who formerly supplied Russia with

60% of their wine) now banned from any exports to Russia, there is a large gap open for Australian wine makers. Fox Creek have exported wines to Russia for the past 3 years and already they are our largest export market. The owner of our distributor company assured Errol this was only the start and sales would double in the next 12 months.

During the 5 days Errol was in Moscow it was the hottest it had been for 140 years and most of the hotels do not have air conditioning. The usual average temperature is 18°C, but most days that Errol was there it was 38°C!



Errol Hanna at the Moscow Sommelier's College

1998 Reserve Shiraz – A Memorable Moment

Sometimes you have one of those wine moments that you just need to share. A good friend of mine recently graduated from University, I offered to cook him dinner and have a celebratory drink with a bottle of wine from the year he started, 1998.

So off to my cellar I went and pulled out the last bottle of the Reserve Shiraz 1998. Opened it, decanted and left for 3 hours. Result – WOW!

A wine that was full and still showing that maybe it had been opened early. But who cares when you open a wine – it is about the enjoyment of it that counts the most. As it warmed up those lovely fruit aromas came flooding out – raspberry and prunes, enveloped with lovely oak coffee

and mocha. It was at this point I said to my graduating friend – this is the last one.

But what got me more was that although the wine was superb, my wife had prepared a huge Lasagne, it was almost 10cm high, cooked to perfection. The only reason that I am mentioning this, apart from my wife being a great cook, is that the food and wine match was perfect. It goes to show that you do not necessarily need high class food to enjoy truly great wine. But back to the wine...

The wine was still drinking incredibly young – colour was awesome, it had only thrown a small crust in the bottle, but the wine could not be drunk by itself as the tannins were

still quite big and chewy, although fine grained and perfectly balanced by the contents of the Lasagne. It was just one of those moments that was truly memorable and will remain in my mind for ever.

I just wanted to share these thoughts with you and your staff as wine like this can really be appreciated very easily, but so much more rewarding and interesting with time. The only question that was left at the end of dinner was - just how long would it have lasted? I may not ever know – but I enjoyed my last bottle.

PAUL BISHARD

Fox Creek Wine Club member

LIFE AFTER THE USE BY DATE FOR A FOX CREEK WINE BOX

Stuart & Susie Butler are two lovely Fox Creek fans who reside in Tasmania. Stuart and Susie have always been very helpful in researching restaurants for our annual wine dinner in Hobart, both before and during the event! They are part of the Fox Creek family. With this year's annual correspondence from Stuart came some news and photos of his and Susie's new passion since retirement that we thought we would share with you.

"We live a rather busy life as retirees centred partly around our stable of eleven horses (members of various syndicates). We have a lovely collection of Fox Creek wine maturing gracefully in our cellar and had a bottle of the 96 Reserve Shiraz recently which was beautiful, and we have also celebrated race wins with the Vixen.

Pictured is our beautiful Aprilia, a 4 year old mare with a race record of 17 starts for 7 wins, 5 seconds, 4 thirds and one fifth and she has never missed a race cheque. We visit Aprilia regularly with our Fox Creek box of grass and she certainly knows what's coming when she

sees us. We also have her 2 year old half sister who looks just like her, as yet unraced, and she has her grass out of the box too. We have only been in the racing game for 4 years but have been rather lucky (13 winners) with all our 5 horses to race having won bar one. We are sure that the box must be making a difference!"



Diary

1 July to 31st August MY BEAUTIFUL LANTERN

An exhibition of original illustrations by Sally Heinrich at Fox Creek Cellar Door. See separate article on this page.

14 August

FOX CREEK & JUSTIN NORTH FROM BÉCASSE RESTAURANT AT SYDNEY SEAFOOD SCHOOL

6.30pm – 9.30pm

Class Code: BEC \$105

Justin is one of the new breed of Sydney chefs using classical training, experience with some of the world's top chefs, and passion for excellent produce, to create superb contemporary food. Learn to reproduce one of his superb seafood dishes at this hands-on dinner class. For more information (as well as great seafood recipes) see www.sydneyfishmarket.com.au. You can book online, call 02 9004 1111 or email sss@sydneyfishmarket.com.au to request a program, buy a gift certificate or book a class.

22 August

SA PREMIER'S SCIENCE AWARDS DINNER AT THE HYATT

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

25 August

STORY TELLING / LANTERN MAKING

Workshops for children with Sally Heinrich. \$5 per child at Fox Creek Cellar Door.

Bookings Essential 8556 2403 or email kristin@foxcreekwines.com

September & October

ZOO

An exhibition of drawings & paintings of animals by Fran Callen at Fox Creek Cellar Door.

8th September

FOX CREEK TASTING AT WILLUNGA FARMER'S MARKET FROM 8AM TO 12.30PM

Visit Willunga Farmers Market and shop with the locals. Produce is local and fresh and served to you direct from the growers and makers.

14th & 15th September

FOX CREEK SPONSORS THE ROYAL ADELAIDE SHOW SHEEPDOG TRAILS AGAIN.

18th October

FOX CREEK SPONSORS TASTING AUSTRALIA'S LIFESTYLE FOOD CHANNEL REGIONAL CULINARY COMPETITION AWARDS DINNER AT THE HYATT

13th & 14th October

FOX CREEK AT FEAST FOR THE SENSES ON THE BANKS OF THE RIVER TORRENS IN ELDER PARK.

Visit us to taste our new release wines from 4 to 9pm Saturday & again between 11 to 6pm on Sunday.

27 October

FOX CREEK & THAI FOOD AT SYDNEY SEAFOOD SCHOOL

(see entry above on 14th August for booking details)

28 October

FOX CREEK PARTICIPATES IN FIESTA AT THE RED POLES ARTY APRON AUCTION

See www.fleurieufood.com.au for more information about the wonderful Fiesta Festival.

To register your interest in any of the above or for further information please contact Kristin at kristin@foxcreekwines.com or ring us on 08 8556 2403.



Both books grew out of Sally's experiences living and travelling in Singapore and Malaysia and her fascination with the Festivals celebrated in different cultures, both the way they are celebrated and the legends behind them. She hopes, through the stories and illustrations, to share some of this with an Australian audience.

This beautiful exhibition will be available for viewing at Fox Creek's cellar door in July and August.

Sally will also be holding story telling / lantern making workshops for children at Fox Creek Cellar Door on the afternoon of Saturday 25th August. Come and hear Sally read *The Most Beautiful Lantern*, and answer any questions you might have about the book's creation. Then have a go at making a beautiful lantern of your own! Cost is \$5 per child.

Booking essential. Phone 8556 2403 or email kristin@foxcreekwines.com Spaces are limited, so be quick.

SEE YOU AT THE CELLAR DOOR SOON!

Cellar Door open for tastings between 10am and 5pm seven days a week.

THE MOST BEAUTIFUL LANTERN 1 JULY – 31 AUGUST

This is an exhibition of original illustrations from the picture book *The Most Beautiful Lantern* written and illustrated by Sally Heinrich. Also being shown are pen and ink illustrations from her junior novel *Hungry Ghosts*, in frames hand-painted by the artist.