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2004 Reserve Shiraz

We are pleased to announce that this, our flagship wine is back after a two year wait, as the 2003 vintage did not provide us with sufficient wine of the required standard to make a Reserve. It has been worth the wait as this 2004 Reserve Shiraz is quite outstanding and is described by our Chief Winemaker, Chris Dix as “an iron fist in a velvet glove”. All winemakers who have seen the wine describe it as “the best structured Reserve Shiraz for a number of years.”

Many of you would be aware that Fox Creek Reserve Shiraz has just received an “Excellent” classification by Langton’s Auction House in a selection of the top 101 most keenly sought after and prized Australian wines on the market.

Our winemakers describe the 2004 Reserve Shiraz as “one of the most well structured Reserves for a number of years. It is a big, rich and full flavoured wine, but also very elegant showing finesse and complexity.”

The wine has an intense vibrant purple/black colour with lifted berry, cherry and blackcurrant fruit with subtle integrated vanillan and cigar box oak complexity. The palate has lashings of fruitcake, rum & raisin and chocolate. The structure is very rich and concentrated with a solid palate and a ripe fruit firm finish.



In order to avoid cork taint the new Reserve Shiraz has a Stelvin cap closure like all other still Fox Creek wines.

We invite you to taste this wine at Cellar Door from the 11th March until the end of April 2006.

fox the creek circle

A reward for committed Fox Creek drinkers. Enjoy fantastic benefits such as special prices, freight and insurance free delivery, exclusive offers, specially crafted wines and so much more...

Would you like to be involved? Contact us by phone on 08 8556 2403, by email at brenda@foxcreekwines.com, or see our website at <http://www.foxcreekwines.com/foxcircle> To join please see our website or refer to the order form enclosed.

VIXEN IS BACK

All admirers of Vixen, our sparkling Shiraz-Cabernet Franc will be pleased to hear that it is available once again. The “noise” caused by selling out before the festive season was extraordinary. The cause was its popularity in all markets.



Fox Creek Sponsors WOMADelaide from 2006

Fox Creek is very proud to announce that we are now the sole wine supplier for Australia's most famous music festival... WOMADelaide... World of Music Arts and Dance.

WOMAD festivals were founded in 1982 as a means of bringing the musical wonders of lesser-known cultures to the world stage. The artists seen in a WOMAD festival are a dazzling and eclectic mix, a combination of the known and the unfamiliar – although superstars in their own countries.

On March 10th to 12th, for three days and nights in central Adelaide's idyllic Botanic Park, WOMADelaide presents over 30 hours of performances by up to 400 artists from as many as 25 countries. Six stages, including a workshop program, provide a myriad of entertainment choices, with a Kid Zone (children's program), visual arts program and roving performers providing added diversions for young families.

Completing the event is a 'Global Village' of multi-cultural cuisine, arts and crafts from around the world, educational, cultural and community displays and a selection of retailers ranging from recordings and musical instruments through to bookshops and boutique clothing. One of the best parts of WOMADelaide is its very broad audience.

We are pleased to be able to offer all Fox Creek Circle and Wine Club members a 20% discount on ticket prices. To take up this offer you must ring 1300 304 072 to book your tickets and mention the password "Vixen". This offer is limited to 4 passes per person and is available by phone only. For more information on what is on offer see www.womadelaide.com.au

So polish your dancing shoes and come and join us for a glass of Fox Creek whilst soaking up the wonderful ambience and music.

KOREAN VISITORS TO FOX CREEK

LuvinCorea has been Fox Creek's distributor in Korea since August 2004 and have been very active in promoting Fox Creek Wines. Three of our red wines were wines of the month in the Marriott Hotels in January. On the 23rd of November, we were delighted to host Mr. Lee, President of LuvinCorea, two of his sales team, Mr. Lee and Mr Shinn (who kindly provided translation services) and seven VIP customers of LuvinCorea.

During their visit they went on a tour of the winery followed by a tasting of all our current release wines at Cellar Door. This was followed by a relaxed lunch in the grounds at Cellar Door, an ideal location for a picnic as many of our visitors would agree.



Mr Lee and Jim Watts at cellar door.

Animalia

At Fox Creek we are very fortunate to work in beautiful surroundings and are often distracted by some animal or another.

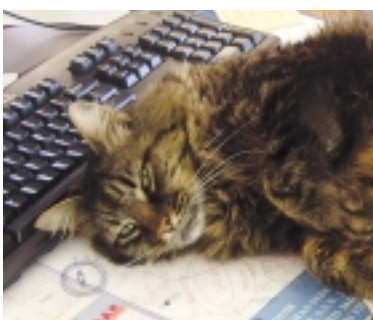
Mandu (as in Kat-Mandu) is the resident cat at the winery. He joined us as a very uptight and nervous stray but has now completely relaxed into his surroundings (see pictured hard at work).

Recently we had a pair of Masked Lapwings decide to nest on the

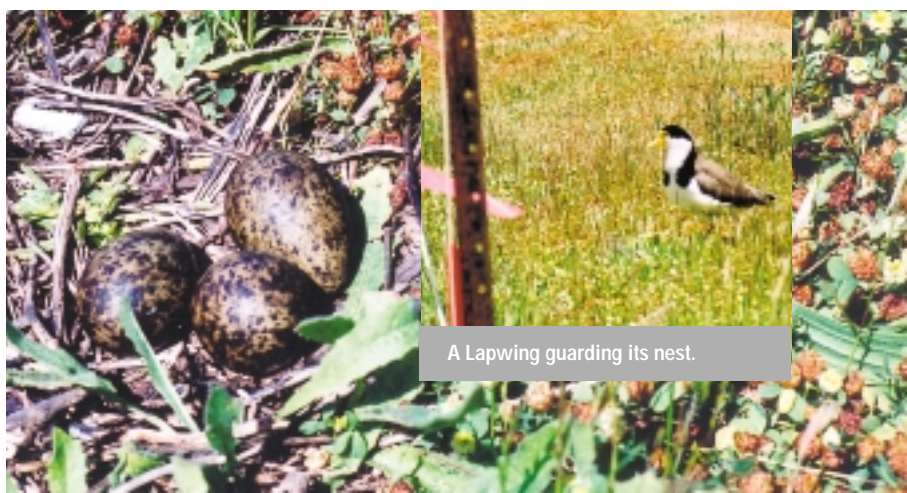
ground right beside our dry goods shed and literally one metre away from all incoming trucks and forklift action (see nest and eggs pictured). The parents guarded their speckled eggs around the clock and were highly demonstrative as they swooped Karen (our store person) while going about her daily tasks. I'm sure Mandu wouldn't have even dreamt about venturing near as these birds have a nasty spur on their wings and certainly make a lot

of noise when disturbed.

There was much ado when the chicks hatched and decided to greet incoming semi trailers by walking out in front of them! After a day or two the parents ushered them away so our frayed nerves have (at the moment) a chance to ready themselves for the next adventure.



Mandu hard at rest.



A Lapwing guarding its nest.

KRISTIN McLARTY

Other New Wine Releases



2005 Sauvignon Blanc

With so many lower priced New Zealand Sauvignon Blanc coming in to the market, don't be fooled! Although McLaren Vale isn't 'known' for producing Sauvignon Blanc it is one of our most popular white wines, particularly in restaurants. The 2005 vintage is sure to impress...

Enjoy lifted musk and capsicum, with herbal cut grass herbaceous aromas and hints of citrus. The palate has a clean entry with hints of grassy herbaceousness and a seamless palate showing passionfruit and tropical goosberry flavours. The full palate is vibrant and finishes clean with a pleasant zesty acid and hints of lime.

This wine is suited for early drinking and will retain fresh fruit characters for the next year or so.



2005 Verdelho

Fantastic Verdelho! Enjoy a bouquet of strong pineapple with tropical fruits, lifted spice and vanilla creaminess as a result of partial oak fermentation. On the palate pineapple and lime are the dominant characters, together with a generous creamy texture and warm alcohol. The acidity provides both zest and length to the palate.

Whilst our Verdelho has immediate appeal, it is a wine that will benefit from short term cellaring. If properly cellared luscious flavours of lime and honey develop after 12 to 18 months. Ideally, buy a case now and monitor its development over one to two years.



2004 Duet Cabernet-Merlot

The Duet has been increasingly popular since it was first introduced in 2002. You will see in the Show Results (below) that this new 2004 vintage was top of its class and received 4 1/2 stars in the Winestate magazine to be published soon. Enjoy a lifted bouquet of roasted nuts, complex toasty and charry oak with lifted blackcurrant and a hint of earthiness. Upon tasting you will be greeted with soft sweet cassis berry flavours which lead to a sweet blackcurrant mid palate with balanced ripe tannins. A rich, ripe, soft and complex wine that is excellent with food.

This wine can be enjoyed now and will improve with cellaring for up to 5 years.

Latest Show Results

For the second year in a row we have scooped **two Blue Gold Medals** in the 2006 Sydney International Wine Show; this time with our **Vixen Shiraz-Cabernet Franc** and our **2003 JSM Shiraz-Cabernet Franc**. A Blue Gold Medal is the highest award achievable in this show and means both wines are now in the running for a Trophy, which will be announced in the near future.

The McLaren Vale Wine Show was held late in 2005 and our wines performed exceptionally well. We won 12 medals (from 13 entries). This is quite an achievement considering the growing number of wineries in the region and burgeoning number of entries in this show. The stars of the show were the Gold Medal winners, our **1998 Reserve Shiraz** (our one entry in a special section for aged red wines),

2003 Shiraz-Grenache and **2004 Reserve Cabernet Sauvignon** (which is scheduled for release at the time of our next newsletter in May).

In the **2005 Royal Hobart Wine Show** we struck Gold with our **2004 Short Row Shiraz** which is proving to be a worthy successor to all previous Gold medal winning vintages of this great wine.

Also hot off the press is news that our new **2004 Duet Cabernet-Merlot** scored 4 1/2 stars in Winestate Magazine's New Release Tastings and was top in its category – look out for it in the March/April issue. Our **2003 Shadow's run Shiraz-Cabernet Sauvignon** also scored a gong in Divine Magazine (December 2005) being voted by the public as the top Shiraz-Cabernet blend under \$15.

Our **2003 Shiraz-Grenache** has surpassed all our expectations on the

BRENDA GRATTON
Customer Service Officer



wine show circuit, winning five medals from six entries. The tally so far is two Gold, one Silver and three Bronze Medals. Not bad for such a reasonably priced wine which has been up against some more expensive and extravagant competitors. The American magazine "Wine & Spirits, Oct 2005" awarded the 2003 Shiraz-Grenache a huge 93 points and said "This brilliant, savoury red is a steal at the price." We still have some of this luscious wine left, so order now if you don't want to miss out.

Autumn 2006 Mixed Dozens

The composition of the Fox Creek Circle Mixed Dozens for Autumn 2006 are listed below. **If you require any changes to your mix or would like to add to your order please contact us by Monday 6th March as invoicing and despatch will start on the 9th March. Those who have ordered Single Variety Dozens for Autumn will receive them at the same time.**

Mail Order Price
\$280.00

Fox Creek Circle Price
\$237.50 delivered



Red Dozen

2004 Duet Cabernet Sauvignon-Merlot	3 bottles	2001 Reserve Merlot	2 bottles
2004 Short Row Shiraz	2 bottles	2003 Shiraz Grenache	3 bottles
Vixen Sparkling Shiraz-Cabernet Franc	2 bottles		

Mail Order Price
\$184.00

Fox Creek Circle Price
\$154.00 delivered



White Dozen

2005 Verdelho	4 bottles
2003 Semillon-Sauvignon Blanc	4 bottles
2005 Chardonnay	4 bottles

Mail Order Price
\$236.00

Fox Creek Circle Price
\$199.50 delivered



White & Red Dozen

2003 Shadow's run Shiraz-Cabernet Sauvignon	1 bottle	2001 Reserve Merlot	1 bottle
2003 Shiraz-Grenache	2 bottles	2003 Semillon-Sauvignon Blanc	2 bottles
2003 JSM Shiraz-Cabernet Franc	2 bottles	2005 Verdelho	2 bottles
2004 Short Row Shiraz	1 bottle		
Vixen Sparkling Shiraz-Cabernet Franc	1 bottle		

Vertical tasting of Reserve Shiraz

CHRIS DIX &
SCOTT ZRNA
Winemakers

For those of you who are cellaring the Reserve Shiraz we recently conducted a tasting of all previous vintages (tough job but someone's got to do it!) to give you an indication of how these wines are ageing and when we suggest you drink them. As you know, conditions of storage play an important part in bottle development, keeping the wine out of strong light and at a constant temperature is preferable (12-18°C) although there are also many other variables with the ageing of wine.

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. Drink now.

1995 Reserve Shiraz

Brick red showing good colour and some smoke and spice aromas with a hint of leather. The palate is slightly restrained on entry with some firm textural tannins and a solid mid palate with length. The fruit is on the decline – drink now.

1996 Reserve Shiraz

Intense vibrant red colour showing youthful hints of purple. The nose shows vanilla bean, toast and char aromas with sweet fruit. The palate has a big rich sweet entry with a solid mid palate and luscious ripe shiraz tannins. Drinking supremely well now and will hold through 2007.

1997 Reserve Shiraz

Intense vibrant red with a slight red brick rim. The nose is spicy with maraschino cherry notes and creamy fruit. The palate has great length showing charry toast and spicy fruit. Drinking well through 2008.

1998 Reserve Shiraz

Young looking intense vibrant cherry red colour. Maraschino cherry fruit lift on the nose with a very rich thick entry with some firm tannin countered by sweet rich fruit and a sweet end palate length. Drink from 2007 to 2009.

1999 Reserve Shiraz

Deep dark red colour with charry sweet smoke aromas and a liquorice fruit lift. The palate shows good length, with charry toast and dark chocolate. Drink now through 2006.

2000 Reserve Shiraz

Cherry red colour with a hint of leafy herbal spice and roasted coffee bean aromas on the nose. The entry is restrained with red fruits and a hint of pepper and herbaceous tannin. Drink from 2007.

2001 Reserve Shiraz

Vibrant dark cherry red colour with charry toast, vanilla bean and savoury meats on the nose. The fruit shows some herbal leaf with lifted ripe cherry and berry fruits. The tannin structure is slightly firm, needing a little more time to soften. Drink from 2007 to 2009.

2002 Reserve Shiraz

Vibrant black colour with blackberry and cigarbox aromas and a hint of leaf. Elegant vibrant fruit and structure with a hint of sweet and sour tannin. Drink from 2008 to 2010.

2003 Reserve Shiraz

None produced

2004 Reserve Shiraz

Our new release. See front cover for tasting notes.

Enjoy!

HAIL & FAREWELL TO ELIZABETH ELLIS



Liz and her husband Craig had just left home in, Wangaratta, North East Victoria to commence their 'BIG' trip around Australia when they decided to 'do a little work' before continuing. After only earning \$100 between them for one day picking grapes (not at Fox Creek!) they decided to look elsewhere. A Fox Creek wine club member since 2001, Liz decided to drop in for a visit, resumé in hand. Previously she managed a wine club in Rutherglen, Victoria, so we "snapped her up". We've had such a great time together that one month has turned into one year. Liz's main task has been the successful introduction of the Fox Creek Circle. We farewell Liz in April when she continues her travels with an ultimate return to Victoria. A job well done Liz!

INTRODUCING...



Lyn Moss Accounts Manager

Lyn came to us with a Bachelor of Commerce degree and several years experience in both the commercial and tax accounting environments. She enjoys long lazy Saturday morning breakfasts, reading the paper, quiet times with her husband sipping Fox Creek wine on the balcony with a few well chosen nibbles, social occasions with her children and reading. Welcome Lyn.



The true life of a winery owner!

When we imagine what living on a vineyard must be like, we envisage relaxing on the verandah, sampling the latest "brew", or long strolls through lush green vines, stopping occasionally to taste the sweet grapes that dangle temptingly from their stalks. Now reality! Here is Helen Watts, one of the owners of Fox Creek, seated on her beloved ride-on mower, (as she often is) performing one of the myriad of behind the scene tasks necessary to keep the estate looking beautiful. Although Helen is kept busy in and around the vineyard, there's always time to play with her many grandchildren, go to the theatre in Adelaide and occasionally reward herself with a well earned glass of her home grown produce!

Unpleasant Reactions to Wine

VITICULTURE, VINIFICATION OR VICTIMHOOD?

JOHN ROBERTS
Director

You will undoubtedly know someone who after drinking some wine or another has experienced some form of unpleasant (but obviously not life-threatening) reaction. In the social context such reports are even more common. The words histamine and sulphur are frequently mentioned. So what's it all about?

Sulphur

Sulphur is a naturally occurring element which exerts its effects in its reactive form, sulphite. This is how it protects grapes from fungal/mould diseases and protects maturing and finished wines from oxidation and bacterial spoilage. It is acceptable to 'organic' certifiers; indeed it is extremely rare that a wine of any longevity can be made without it. Our growing, harvesting and winemaking practices keep sulphite levels (preservative 220) to a minimum. But as stated on the back label it is definitely still present at low levels in most wine.

Sulphite can cause unpleasant reactions such as flushing and wheezing. Sensitive individuals would most likely have suffered such symptoms long before they ever drank wine, for example, from dried or preserved fruits. As an aside, I get highly unpleasant gut reactions to nitrates (saltpetre) used to preserve meat products such as frankfurts and similar items. The short answer is that I don't eat them. Problem solved!

Histamine

There is virtually no histamine in wine so forget this as the culprit for your ills or discomfort. The histamine is actually in your body. It is contained as storage granules in mast cells and is liberated by many triggers such as trauma, chemical or biological assault – it is the mediator of the immediate inflammatory reaction. Many stimuli, some immune, some chemical and some physical can trigger its release. If you know what those stimuli are, avoid them. If you don't, get help quickly.

It is likely that some ingested protein breakdown product which triggers histamine release in the body causes such a reaction. Fermented foods such as cheese, wine, chocolate, anchovies and salami are prime suspects. For me port and ripe cheese is a bad combination so one of life's great pleasures is denied. It's not the cheese makers' or the winemakers' fault, it is just me and if I do it, it's on my head – I've lived and learned – just don't do it Johnno.

We are all different and it's not all about gender. There is biogenetics – how the body handles ingested substances – can you smell or taste things that others can't or does your urine smell after eating asparagus, or not? Then there is pharmacogenetics – how does your body handle the blood pressure pills or antidepressants you

are taking and their interaction with food substances?

There's alcohol itself. Good in moderation, perilous in excess. We all know most of its effects but many wouldn't know that some people have a genetically determined low level of the enzyme alcohol dehydrogenase which breaks it down. A little goes a long way in such folk. This is said to be common in people of Oriental extraction and certainly occurs regularly in Caucasians. The odds are that you know one or two of these people yourself.

So a few suggestions if you have a 'reaction' to wine.

- Only drink quality wine.
- Don't drink too much. A hangover is the retribution of your own physiology – not the winemaker.
- If experience tells you that a certain wine or wine and food combination causes a problem for you the answer is simple but can be disappointing.
- If you suspect a medication and wine interaction, cease the wine, keep taking the medicine and talk to your doctor.
- If all else fails, read the instructions.



SEE YOU AT THE CELLAR DOOR SOON!

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

