



AUGUST 2005

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Langton's 'Excellent' Classification for Fox Creek Reserve Shiraz

It has just been announced that our Reserve Shiraz has received an 'excellent' classification in the 4th edition of Langton's Classification of Australian Wine, 2005. Classification of any particular wine is only considered after ten vintages from its first release. This is a great 10th birthday present for Fox Creek!

In this 2005 Classification, Australia's 101 top collectable table wines of any variety are rated using historical records of sale volumes and price data from a highly informed, and increasingly international market of buyers and sellers. These wines are voted not by wine judges nor wine critics, but the ultra-fine wine consumer – over 6,000 wine-enthusiasts who

regularly participate in buying and selling fine Australian wine at Langton's Wine Auction house.

This benchmark listing is accepted as "an unofficial role of honour" of ultra-fine Australian wine. The classification has now been published in a supplement to "Gourmet Traveller Wine Magazine", on sale now or you can find more information at www.langtons.com.au

We are pleased to inform you that there will be a 2004 Fox Creek Reserve Shiraz (after an absence in 2003 due to the drought). This new vintage will be released in Autumn 2006 and rest assured that our members will have a very high priority in its allocation.



Steve Heron – one of the key ingredients of our Reserve Shiraz!

RECENT AWARDS

Langton's 2005 Classification of top 101 Australian Wines IV

- Reserve Shiraz
"Excellent" Classification

2005 Royal Queensland Wine Show

- 2003 Shiraz-Grenache
Gold Medal
- 2003 'JSM' Shiraz-Cabernet Franc
Gold Medal
- 2003 'Short Row' Shiraz
Silver Medal
- 2004 Verdelho
Bronze Medal

International Wine & Spirit Competition (London 2005)

- 2003 'JSM' Shiraz-Cabernet Franc
Silver Medal – Best in Class
(This was our only entry.)

APPOINTMENT OF NEW GENERAL MANAGER

Fox Creek Wines has appointed Mr Paul Rogers as General Manager from July 2005. Paul, who is a son-in-law of Jim and Helen Watts, first joined the Company in 2000 as Business Manager after a career in Information Technology with Hewlett Packard.

This appointment was previously held by Jim Watts who, ably assisted by his wife Helen, has been the manager of the Company since it was established ten years ago, in 1995. Jim Watts continues with the Company as Managing Director and Chairman. Other Directors on the Board are Helen Watts, Paul Watts, John Roberts and Lyn Roberts.

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Fox Creek Wines Pty Ltd
ABN 63 070 468 423

Spring 2005 Mixed Dozens

The composition of the Fox Creek Circle Mixed Dozens for Spring 2005 are listed below. If you require any changes to your mix or order please contact us by Monday 12th September as invoicing and despatch will start on the 15th September. The Single Variety Dozens for Spring will be sent at the same time.

Mail Order Price
\$246.00

Fox Creek Circle Price
\$208.00 delivered



Red Dozen

2003 'Duet' Cabernet Sauvignon-Merlot 3 bottles
2003 'Short Row' Shiraz 1 bottle
'Vixen' Sparkling Shiraz-Cabernet Franc 2 bottles

2002 'JSM' Shiraz-Cabernet Franc 3 bottles
2003 Shiraz-Grenache 3 bottles

Mail Order Price
\$192.00

Fox Creek Circle Price
\$162.00 delivered



White Dozen

2004 Sauvignon Blanc 4 bottles
2004 Verdelho 4 bottles
2004 Chardonnay 4 bottles

Mail Order Price
\$210.00

Fox Creek Circle Price
\$178.00 delivered



White & Red Dozen

2003 'Shadow's run' Shiraz-Cabernet Sauvignon 1 bottle
2003 Shiraz-Grenache 2 bottles
2002 'JSM' Shiraz-Cabernet Franc 2 bottles
'Vixen' Sparkling Shiraz-Cabernet Franc 1 bottle
2003 'Duet' Cabernet Sauvignon-Merlot 2 bottles

2003 Semillon-Sauvignon Blanc 1 bottle
2004 Sauvignon Blanc 1 bottle
2004 'Shadow's run' 'The White' 1 bottle
2004 Chardonnay 1 bottle

Welcome to the 'Fox Creek Circle'

JIM WATTS
Managing Director

We are pleased at the great response we have received to our offer to join the Fox Creek Circle which rewards committed Fox Creek drinkers with greater benefits. As you may already know from the brochure we recently sent you there are the usual attractions of our superb wines, a genuine further reduction in prices and free freight and insurance. A member's

The Fox Creek Circle rewards committed Fox Creek drinkers with Greater benefits

commitment is to purchase two dozen bottles a year from our wide selection of Fox Creek Circle Single variety or Mixed dozens as illustrated by the offers opposite.

The Fox Creek Circle also offers members an opportunity for a special involvement in our winemaking activities and in the enjoyment of our wines, which are made exclusively from grapes grown in the McLaren Vale region.

Membership of the Fox Creek Circle offers the following:

- The reduced prices for Circle members will apply to wines in any quantity. Members will receive free freight and insurance on all orders on one or more dozens sent within Australia.
- Members can choose between mixed dozens which offer a varied selection of our wines (the composition of these can be changed) or single varietal dozens for those passionate about individual wines.
- Orders for Mixed and Single Variety dozens may be changed by you at any time prior to invoicing and despatch. So, if members wish to make changes to their Spring order please contact us by Monday 12th September.
- Priority purchase on all wines released by Fox Creek. This will include both new releases and older vintage wines that have been stored under ideal conditions. For example, a number of cases of the Trophy and Gold Medal winning 1996

Reserve Shiraz are to be released to members soon.

- Annual dinners in most states.
- Winery tours by appointment with our Customer Service Officer, Brenda Gratton.
- First opportunity to purchase a range of very limited release wines. This will include wines crafted exclusively for members of the Fox Creek Circle.
- Blending sessions with our winemakers. The first of these events will be held at our winery in October this year (more details below), so register your interest now. If there is sufficient interest they could also be held elsewhere.

Your membership of the Fox Creek Circle will benefit us, principally because we can plan ahead more easily and it will allow us to look after you better.

Would you like to be involved?

Simply contact us by phone only 08 8556 2403, fax on 08 8556 2104, or by email at sales@foxcreekwines.com We'd love to hear from you!

DIARY

Every weekend in October

A Taste of the Best of the Fleurieu Peninsula during Fiesta

Come and enjoy a day of indulgence in McLaren Vale! Pre-book a generous hamper that showcases some of the best produce direct from the local growers and makers of the Fleurieu Peninsula supplied with a bottle of white or red Fox Creek wine to wash it down with. Start at Fox Creek and take your moveable feast and explore the beauty and flavours of our friendly region. Hamper for two with bottle of our wine \$75. You must order your hamper by 1pm on the Friday before collection. Phone: 08 8556 2403 or email Kristin at marketing@foxcreekwines.com

Drawing on the long tradition of the McLaren Vale Bushing Festival, local celebrations continue with Fiesta! in October 2005. There are many fun events throughout the region. See <http://www.fleurieufood.com.au/FleurieuFood/Fiesta-program.php> for more information.



Be a Winemaker for a Day at Fox Creek

11am Saturday 15th October at Fox Creek, McLaren Vale

For all of you out there that love to play "mad chemist" and would like to blend your own wine, join our winemakers for a chance to see what is involved in blending our wines first hand. You will get a chance to blend a few different wines and then stay on to enjoy our wines over lunch.

Spaces are very limited so be quick. Cost \$95/head. To book please phone 08 8556 2403 or email marketing@foxcreekwines.com

& THE WINNERS ARE

Thank you to all those who entered our recent 'tag line' and 'photo' competition. The winners are...

Tag Line Competition

"Fox Creek Wines? Every reason for every season"
– Ron & Jill Reed, of Moulamein NSW

Photo Competition



Member, Doug Merritt, of Brisbane QLD, in his wine cellar.

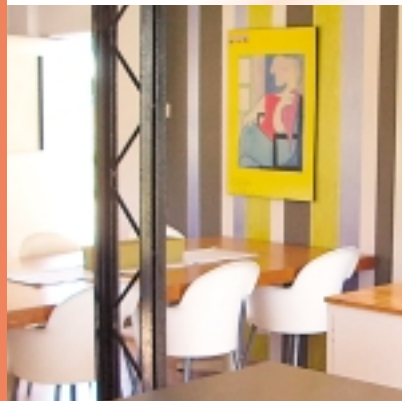
ACCOMMODATION OFFER EXCLUSIVE TO WINE CLUB & CIRCLE MEMBERS

Salty Grape at Aldinga Beach

3 night weekend for the price of 2 at the unique Salty Grape Beach House, for up to 10 people. Package includes a welcome bottle of Shiraz-Grenache from Fox Creek, and an Argyle Vacuum Pump (in case you can resist drinking the bottle all at once) along with nibbles from the beautiful Fleurieu Peninsula. Linen complimentary. Special price of \$360 (normally \$680).

Perfect for 2 families or a group of friends to share, it has 2 separate, self-contained levels and is only 200 metres walk to the beach.

This offer is valid until December 11, 2005.
Bookings Telephone: 08 8556 6266
(mention you're a Fox Creek Wine Club or Circle member) www.saltygrape.info



Interior of the Salty Grape Beach House at Aldinga Beach



SEE YOU AT THE CELLAR DOOR SOON!

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

Fining Agents in Wine

CHRIS DIX
Winemaker

Is there a reason to be concerned?

If you have read the fine print on the back labels of wines lately, you may be wondering why the sudden mention of all the weird and wonderful products in wine?

The answer has more to do with legislation than a change in winemaking practices. Recently, winemakers have been required by food laws to state the possible presence of any 'allergenic' products such as eggs, fish or dairy products. This is in line with the legislative requirements for all foods and wine is most definitely a food product.

The reason winemakers use some of these products in wine is for the purpose of 'fining'. What does 'fining' mean and what does it have to do with making wine?

A fining agent is a product that is added to a developing wine to alter either its clarity, colour, bouquet or flavour. It does so by causing certain elements in the wine to collect together and fall out as a settling, which is then removed.

Fining agents have been used for thousands of years in the winemaking and brewing industry. The Roman Apicius recommended bean meal

usually added to wine at very low rate of parts per million. Once the fining agent has done its job, it settles to the bottom of the vessel and is left behind as 'lees'. It is unlikely that any residue remains in

At Fox Creek our philosophy is to treat the grapes gently during processing and winemaking and manage the winemaking to avoid any need to fine the wine at all.

the wine and it is usually not measurable, but winemakers abide by the labelling laws.

At Fox Creek our philosophy is to treat the grapes gently during processing and winemaking and manage the winemaking to avoid any need to fine the wine at all. Our 2005 Sauvignon Blanc for instance required no fining because we had handled the grapes gently and pressed the juice carefully to avoid any coarseness. This is what we call 'Fine Winemaking' rather than 'Winemaking Fining'.

Occasionally, in red wines, a light fining removes some of the harsher tannins to make the wine more appealing and balanced when young to suit today's consumers. Fining will not affect a wine's ability to age and winemakers only ever use the technique to improve the wine after thoughtful consideration on the tasting bench.

So next time you read a back label saying 'Fined' you can rest easy knowing there is nothing to be concerned about unless you have possible allergies to one of the classes of substance listed. The choice is then up to you, the consumer.

In contradistinction to the historical list given above, Australian winemakers don't ever use blood, crushed stones, gesso (gypsum) or any other of the exotic agents mentioned. Only highly refined extracts of egg white or dairy products are used in our winery and we will tell you on the back label when we do.

and the whites of eggs to clarify muddy wine; (Apicius: Cookery and Dining in Imperial Rome).

Historically, all sorts of substances have been used such as: eggs, sand, crushed stones, gesso (gypsum), blood, isinglass, alum, honey, pistachios, milk, and diverse starches.

Every type of fining agent has a slightly different effect and is