



APRIL 2004

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New Releases

2002 SHIRAZ-GRENACHE

An inexpensive yet quite remarkable example of what can be achieved with a blend of these very common varieties from what is now known as a very good vintage. This recently bottled wine has impressed everybody I know who has tried it and all the staff at Fox Creek are prepared to go out on a limb and recommend it to you.

Forget your prejudices about Grenache and see what it can do when blended with a good McLaren Vale Shiraz. To quote Andrew Wood, Editor of Divine Magazine in his introductory note in the latest Issue # 36 about McLaren Vale:

*"As for the wine, McLaren Vale grenache rocks. Sure, we all know their shiraz is pretty damn fine, but grenache that's well made (and that's the hard part) is like no other Australian wine. **Wake up in consumer land: We do produce great wine styles besides Shiraz.** And McLaren Vale grenache (including blends thereof) is one of them. And it's cheap because nobody wants the stuff."*

The aroma and taste of this wine is full of spice and black cherry with a long and soft finish. It will be on tasting at Cellar Door when you read this and we have included a bottle in the new introductory pack so you can try it first before telling your friends. This wine also has a wonderfully convenient screwcap.

We present you with two very different but very special wines.

2002 RESERVE SHIRAZ

The 2002 vintage was outstanding for Shiraz and this Reserve wine may yet prove to be equal to or better than all its predecessors. Only a few years will tell the story but this wine has already picked up a Gold Medal in the recent Sydney Royal Wine Show and been Highly Recommended in the latest Winewise Magazine.

Andrew Wood, Editor of Divine Magazine, has the following to say about Fox Creek's Reserve Shiraz in the latest issue:

"The Reserve is a full-blooded Aussie Shiraz that's gregarious and generous and has the most amazing slinky mouthfeel. 'Sexy' is a descriptor often used by wine writers (myself included) and I cannot think of a more apt term for the Fox Creek Reserve. Sex in a bottle? You betcha!"

Andrew has conducted a vertical tasting of the first nine vintages of our Reserve Shiraz and had the following to say about the 2002 vintage:

"How much more thick, fleshy, sweet fruit can you cram into a wine? ... Even more amazing is that the bloody thing has the structural framework behind it to ensure that it is no slushy fruit bomb. On the contrary, the wine finishes with extraordinary polish and refinement. It has the best of both worlds: the fruit richness of 98 and the racy structure of the 99. The best

Reserve to date? It would have to be an odds-on favourite!"

(contact us if you would like us to fax or email you a copy of his tasting notes or buy the latest Divine Magazine)

The 2002 Reserve Shiraz will be on tasting at Cellar Door for a month until the end of May and can also be tasted at the Wine Club Dinners in mid year.

Detailed tasting notes for our wines are available directly from us or on our website.



But Lo! There Breaks a Yet More Glorious Day

These are the words that mark Captain James Stanley Malpas' grave in St Stephen's cemetery in Willunga. He was the youngest son of nine children, of Henry and Mary Ann Malpas and is the namesake of Fox Creek's popular wine JSM Shiraz-Cabernet Franc. The Malpas family owned the land where Fox Creek is today for over 100 years, and they have a great deal of history in the area. The Malpas' lived in Willunga House (now B&B accommodation) and as they grew up, a number of their children lived in the cottage on Malpas Road that now houses Fox Creek's cellar door. The cottage is thought to be 129 years old; with records suggesting it was built in 1875. When James Stanley Malpas was eighteen years old, he inscribed his initials and the year in the stone lintel above the front door of the cottage. Thirty-one years later, as a forty-nine year old, James still liked to leave his mark – inscribing JSM 1922 on the outside wall of his family home, Willunga House!



James Stanley Malpas in military uniform

James Malpas and his family were very well respected in Willunga and were heavily involved with the community. James received a commission in the A.I.F, and embarked with the 27th Battalion as lieutenant in July 1915. He was posted to Gallipoli in September 1915, and served through the campaign where he attained the rank of Captain in 1915. On November 5th 1916

Captain Malpas was wounded at the battle of Flers and decorated with the Military Cross, which he was awarded for "conspicuous gallantry in action. He displayed great resourcefulness and dash in getting his company out of an almost impossible position in the trenches where he was severely wounded". He received a severe gunshot wound to the left axilla (armpit) with nerve injury and a superficial wound to his right forearm.

So you can see that it is no coincidence that one of Fox Creek's most awarded wines is named after this gentleman. Come and visit Fox Creek, try the latest JSM wine and explore the cottage.

LOUISE GLUYAS

Louise Gluyas is a cultural tourism student from Flinders University who was on a month's placement in February looking into the history of our Cellar Door cottage. Many thanks Louise for your enthusiasm and interesting findings.

Dying of Thirst in Egypt

Fox Creek customer Wayne Lui and wife Megan, moved to Egypt recently and have written to share their experiences.

"Last year my wife was told that she would be moving to Egypt on assignment with her company, British Gas. We were very excited until we were told that the private import of any alcohol was prohibited! If you could import alcohol the duty is 3000 percent, or a mere 300 percent if you are in the tourism industry. It is unclear to me whether this is because Egypt is predominately a Muslim country or whether Egypt is trying to protect its domestic wine and beer industry.

What does this mean to us? When we arrive in Cairo we are allowed to buy duty free goods at a government shop within 24 hours of arrival. Imported wine usually consists of a couple of reds and whites from some unknown chateaux in France for around \$US10 – 20.

Needless to say we hoard the bottles of wine that friends have bought into the country for us. For our "every day drinking wine" we have gone to boxed wines that we bring

in from other countries we are visiting (there is a small amount we can import legally), and the Fox Creek JSM 1998 that we brought with us is being saved for "that" special occasion."



Wayne Lui saving his JSM for a special occasion.

2004 Vintage Report CHRIS DIX

The 2004 growing season was memorable as weird and wonderful with extreme variations throughout the summer. A remarkably hot December slowed the vegetative vigour of the vines and forced their efforts into the newly formed grapes. December was followed by the coolest January for a decade and this allowed the formation of high levels of flavour compounds. As veraison approached we were blessed with warm February days that further developed the flavours and sugars in the berries.

Out in the vineyards I saw amazing flavour concentration and complexity in our Verdelho, Sauvignon Blanc and Chardonnay grapes. Fox Creek's

grapes the explosion of flavour was unbelievable – intense gooseberry, passionfruit and asparagus characters. We picked this on the 1st of March and have meticulously preserved the flavours through a clean, cool fermentation and the Sauvignon Blanc will be making the transition into bottle in June.

Red grape yields were generally well above average this year and concerned us in that some vines were not balanced in terms of leaf area to fruit weight. We bit the bullet early and did substantial crop thinning in February in order to ensure concentrated, flavoursome super premium wines.



first grapes were crushed on 20th of February and was of course the rich and flavoursome Verdelho from our Fox Creek vineyard just a bunch throw from the winery.

Chardonnay from our Malpas Ridge vineyard soon followed, exhibiting exceptional melon, white peach and pear flavours. Being 'greenies' at heart, our winemaking team went off on a natural tangent with some batches of Verdelho and Chardonnay fermenting with native or naturally occurring yeasts. We could do this confidently with the help of Viticulturist Paul Watts who had minimised vineyard sprays down to two throughout the growing season. Native yeasts produce a vast array of exotic flavour and texture compounds during fermentation compared to the inoculated 'monoculture' used in most wineries. In our quest to be technologically advanced we have reverted partly back to the 'good old days' of centuries ago!

At the end of February I visited our patch of Sauvignon Blanc in front of Cellar Door and in tasting the

Our first red was crushed on 5th of March and what was the variety I hear you ask? – Shiraz of course. The grapes were as black as midnight and had huge concentration of flavour with lovely velvety tannins. This was a great indicator for the 2004 red vintage and ensured that there will definitely be stunning Shiraz from 2004. Since that first ferment we have made excellent Shiraz from our Long Row, Short Row & Willows blocks – Yes, I know it's a tough job.

As in most years we harvested Merlot with intensity and varietal character from our Malpas Ridge vineyard and this was crushed on 6th of March. James Halliday called it "Merlot on Steroids" but I can assure you we are clean and green!

We also have Reserve Cabernet in the making from our Malpas Ridge vineyard and the 2004 vintage just gets better and better. Sorry people, the winemakers are keeping it to themselves for 18 months!

Many thanks to the winery team – Danny, Glenn, Greg, Sam, Therese and fellow Winemaker Tony Walker.

Poetry Competition

Here are some more poems from our recent competition.

**Tony Walker makes wine at Fox Creek
And once had a fine manly physique.
But he sure lost his zing
When they made him the King
Only sober now one day a week.**

Bob Magor

**There was a young doggie called Shadow,
Whose future once looked quite sad-ho.
But Fox Creek saved his life,
Now he lives free from strife,
While his wine makes people feel glad-ho!**

Marie Hutchinson

**Left the toilet seat up – third time today,
The mobile phone bill – I forgot to pay,
But Fox creek Vixen helps me say -
I'm not perfect – but love me anyway!**

Stephen Parnis

**There was an old fella called Jim
Who thought drinking bad wine was a sin.
So he bottled the Fox
And put twelve in a box,
And now all of the trophies he wins.**

Rob Carey



Forward Ordering of Special Wines

Brenda Gratton, our Customer Service Officer, provides this service by contacting customers when certain wines are released each year. This is now only necessary for wines like the Reserves and Short Row Shiraz that usually sell out rapidly, particularly now that our marketplace is international. However, a generous allocation is always kept exclusively for Wine Club Members.

We have established a new set of guidelines for forward ordering, which are as follows:

- ~ It is exclusive to members of the Wine Club.
- ~ It is limited to Reserve wines (Shiraz, Cabernet and Merlot) and Short Row Shiraz, as the other wines are generally available throughout the year.
- ~ Any forward order is a definite commitment to purchase. Payment is due when the wine is ready to send.
- ~ You may order a minimum of six 750ml bottles and a maximum of 2 dozen of the forward ordered wine. There is also a limit of two Reserve Shiraz magnums and one double magnum per member.
- ~ Members who have placed a forward order will be contacted just prior to release in order to confirm delivery instructions.
- ~ The wine that you forward order together with any other wines ordered at the same time will be sent to you *freight free*.

Diary

NOW UNTIL END OF SEPTEMBER

WINE & CHEESE TRAIL COMES TO FOX CREEK CELLAR DOOR

Wines from five of the region's best wineries have been matched to cheeses produced by local artisans for your enjoyment. Start at Blessed Cheese (150 Main Road, McLaren Vale) to pick up your cheese hamper. The trail requires between 3 and 5 hours and takes you on a scenic drive through the region's varied landscape.

SUNDAY 9TH MAY

FLEURIEU PENINSULA RACE DAY

Another fun day for the family & Fox Creek at the Strathalbyn Race Course. There will be much fine fare from the Fleurieu Peninsula and Fox Creek will be selling wines by the glass. Come and meet Zorro the fox and have a bet on the Fox Creek Wines Fleurieu Peninsula Cup.

SAT 12TH & SUN 13TH JUNE

SEA & VINES FESTIVAL

This year Fox Creek has joined forces with Café Del Mare Ristorante of Brighton to make sure everyone's senses are satiated. We have two different bands this year, Streamliners (Motown inspired soul & blues) on Saturday and GT Stringer (Surf au go go) on Sunday with entertainment for children on both days. Please note that the Festival has *previously* always been held on Sunday and Monday.

MON 14TH JUNE (12 TO 3PM)!

ADELAIDE CABARET FESTIVAL COMES TO FOX CREEK BARREL SHED

Come and relax after the madness of Sea & Vines and have lunch with us in our Barrel Shed while watching one of the acts from the 2004 Adelaide Cabaret Festival. As we are the wine sponsor of this year's Festival we are fortunate to be able to bring one of this year's acts to Fox Creek. Ticket price will include admission and a main course by Café Del Mare. There will be an intermission where dessert, coffee and more wine can be purchased. **Ring Fox Creek for information and bookings on (08) 8556 2403.**

JUNE/ JULY 2004

FOX CREEK'S RESERVE SHIRAZ WINE DINNERS 2004

Details are still being finalised for our annual wine dinners that are held in nearly every state of Australia. Look out for your invitation in mid May!



SEE YOU AT THE CELLAR DOOR SOON!

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

