



AUGUST 2002

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New Releases

NEW RELEASE 2000 RESERVE CABERNET SAUVIGNON

Those who attended our Reserve Wine Dinners will understand just what a good wine this is and what potential it has for improvement in the cellar. Unlike some of our previous Cabernets (1998 for example) this is not a "monster" wine and the tannins are soft and balanced well with the fruit flavours. (Can anybody remember the tannins of our first Cabernet in 1995? Incidentally, this 1995 wine is now ready to drink!)

Unlike some of these really big and very tannic early Cabernets, the 2000 wine at two and a half years of age can be drunk now with a hearty steak. We suggest that you decant the wine for up to several hours if you drink it now. Needless to say it will keep and improve over many years.

MAGNUMS OF 2000 JSM SHIRAZ-CABERNET FRANC

As usual, our present release of JSM is very popular and a favourite red wine for many folk with or without food. Taking the time to decant it is very rewarding, even if you keep it overnight after opening.

Magnums (equivalent of two bottles) slow the maturing of wine and will allow it to live for many years if they are kept in good condition.

They make excellent gifts and are a great topic of conversation at a dinner party. You will also notice that we still have some remaining magnums of 1999 Reserve Cabernet and 1999 Merlot.

2000 RESERVE SHIRAZ

A small quantity of this very special wine is still available in six packs or full cases. It has just been awarded a Gold Medal at the 2002 Royal Melbourne Wine Show.

THE FIRST SIX VINTAGES RESERVE SHIRAZ 1994 - 1999

Pine boxes containing a bottle of each vintage are still available. As you would expect the number of boxes is limited and the offer to Wine Club members cannot be extended beyond 1st October 2002. There is a limit of two boxes per customer. The price is \$550 including freight and insurance.



Presentation of Magnum by Dan Hills at the Wine Club Dinner, National Wine Centre.

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Vintage 2002

DAN HILLS & TONY WALKER *Winemakers*

This was a very different year for grapegrowing. We browsed the details of last year's report and it would appear that we could almost be talking about two entirely different regions. Last year's report starts off with "We experienced one of the hottest Januaries on record". So we looked at the Bureau of Meteorology web site and this year was about 6°C cooler on average in January than the same month last year. Now without getting too technical, that is a big, BIG difference in terms of grapegrowing.

There is a bottom line to all of this for you, the wine drinker. Crisp, beautifully balanced white wines and strongly flavoured, deeply coloured red wines, that may mature into some of the most elegant wines Fox Creek has made.

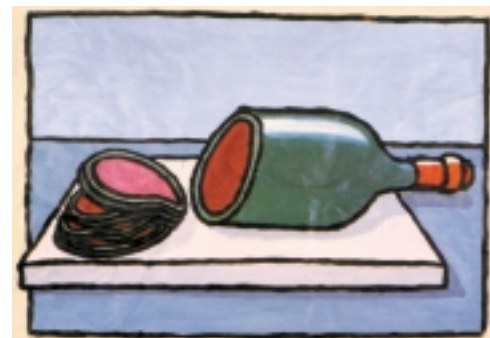
Verdelho was the first to be harvested this year and that is unusual for a start. We picked this on 18th February and the balance between flavour, acidity and sugar level was near perfection. We couldn't believe how kind the weather

we could almost be talking about two entirely different regions

was, not only to the grapes, but also to us. When you're running around vineyards, dragging around hoses and running up and down catwalks in the winery and it's 40°C, it isn't much fun after the first day. Vintage for the first of the reds was on 16th March (as opposed to 23rd February last year). This was Shiraz and it also

looked great. I could go on about sugar levels and acidity, but it would sound like a scratched record. Take it from me that although most yields were down, quality was very high, almost across the board. Cabernet Sauvignon was a worry at the start of the season. Would there be enough? Would it be any good? Well there was just enough and one parcel in particular just blew us away. With the depth of flavour we expect from McLaren Vale we also saw aromatics more like Coonawarra Cabernet. It should be a cracker.

As for the 2001 reds, we are now at the stage of putting these wines together and we think even we will be amazed at the results. Keep your glasses clean and the bottoms up. Is that the right way round?



"We thought of Fox Creek cabernet when we saw this, but not even your reds are this big!"
Lindsay Stephens, Melbourne

Illustration by Tom Samek
courtesy of Pipers Brook Vineyard

Wine Shows

Some of you may know that there is a great deal of controversy about wine shows and the awarding of medals and trophies. One of the problems is that there are so many entries from the thousands of wines produced each year in Australia. Another is the fact that the results obtained for an individual wine are

any wine awarded a medal of any colour has been judged by experts to be of high quality

often far from consistent from one show to the next. Further, wines awarded medals are often not the most popular with the public when tasted at cellar door or in blind tastings. Nevertheless, shows do offer one form of peer review for winemakers and you can be assured that any wine awarded a medal of any colour has been judged by experts to be of high quality.

Fox Creek Wines have won more than their share of awards in the past, but recently we have entered fewer wines in fewer shows, expecting you to judge the wines for yourself because that is what really matters in the end.

The need for peer review does however, make us enter some of our wines in shows and on the last occasion we entered eight wines in the 2002 Sydney Royal Wine Show. Five of these wines were awarded medals, a result indicating that our wine-makers are on track with their peers.



Our foxy ladies Brenda Gratton and Pam Whitehouse at the Strathalbyn Races. Brenda (on the left) came to us from Ansett Airlines and occupies a newly created position as Customer Service Officer. If you have any problem with us, or our products, let Brenda know and she will do her best to fix it!



Fox Creek Wines sponsored the main race at Strathalbyn, May 26. "Zorro" the fox and director Helen Watts prepare to present The Fox Creek Wines Cup 2002 to the owners of race winner Miss Revic.

White Wine Reviews



2001 VERDELHO

“Wine of the Week”
New York Times / May 2002

“A herbal backed lemon lime quaffer is my latest white wine passion”

Leslie Sbrocco
New York Times / May 2002

“A Verdelho with this much character is a rare beast”
James Halliday / Winepros / 2002



2001 SEMILLON SAUVIGNON BLANC

“Supple in texture, with almond and mushroom overtones to the modest peach fruit echoing softly on the finish”
Wine Spectator USA / May 2002



2001 CHARDONNAY

“Beguiling in it's pure, focused fruit character with peach, melon and spice tones arranged on a supple frame”
Wine Spectator USA / May 2002

Red Wine Reviews



2000 RESERVE MERLOT

“In a mode expected of Fox Creek reds, this is luscious stuff; soft, spicy, earthy and full of dark berry fruit flavours and dark chocolate and licorice”

Bill Thompson
WA Sunday Times / June 2002



2000 “DUET” CABERNET MERLOT

“Good intensity of dark berry flavour with hints of chocolate and a faint suggestion of leaf – will turn into a very drinkable red indeed”

Highly Recommended
WineWise / April 2002



2000 “JSM” SHIRAZ CABERNET FRANC

“An intense fresh wine with spicy overtones. The tannins are firm with oak overtones but the fruit carries it all”

Highly Recommended
WineWise / April 2002

Trial Pack of these 6 Reviewed Wines

AVAILABLE IN EITHER OF THE FOLLOWING BOXES:

Boxes of 6 (one bottle of each wine) See order form.

Boxes of 12 (two bottles of each wine) See order form.



The Hogues performing in our Barrel Shed at the McLaren Vale Sea and Vines Festival, 9 and 10 June.

Hot Bottle

This bottle of wine was returned to us and described as “corked”. Careful examination shows the cork protruding a little above the neck of the bottle and wine leaking at the edge.

This bottle has been subjected to excessive heat during transport or storage. A common cause is transport of bottled wine in the boot of a car. This is best avoided at any time but especially in Summer.

Minor leaks of wine around the cork do not necessarily mean the wine in the bottle is spoiled. Nevertheless, it is unwise to cellar the wine and we recommend that you drink it as soon as possible.



Potentially harmful effects of leaving your wine in the boot of your car.

Diary – October 2002

MCLAREN VALE IS REGION OF THE MONTH AT THE NATIONAL WINE CENTRE IN ADELAIDE

Come and enjoy McLaren Vale's wonderful regional produce, wines and people in the city and attend the McLaren Vale Gala Dinner. Come on Monday 7th October when McLaren Vale wineries and the Willunga Farmers Market combine at the Wine Centre for an indulgent romp!

BUSHING FESTIVAL & PASSPORT COMPETITION IN MCLAREN VALE

Back home this is a month of celebrating good food & wine. Visit any McLaren Vale Cellar Door in October and enter the McLaren Vale Bushing Passport Competition.

SUNDAY 27TH OCTOBER MCLAREN VALE BEST OF BUSHING TASTING AT THE NATIONAL WINE CENTRE IN ADELAIDE

Come and try all the trophy and medal winning wines of the McLaren Vale Wine Show in Adelaide. Vote for the Consumer's Best Wine.

For further information please contact Kristin or Brenda at sales@foxcreekwines.com or ring 08 8556 2403.



Miss Revic wins The Fox Creek Wines Cup 2002, Strathalbyn on Sunday 26 May.

“I don't have children, I have wines. I nurture them, talk to them, love them – but don't have to buy them an education or wait for them to leave home!”

Jennifer Lane, NSW



SEE YOU AT THE CELLAR DOOR SOON!

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