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WINTER 2011

## Fox Creek Aids Student Education

**We have been very fortunate to have had two fantastic students help us with two very different projects over the past 12 months.**

The first student was Sami Immonen who was doing his final year of Industrial Design at the University of Adelaide. Sami approached us to see if we would be interested in working with him to design a quality, portable bar that would set Fox Creek apart from the pack when

we do tastings off site. Sami toiled long and hard and came up with the pictured unique bar that folds down to a portable size. Sami also won the "people's choice award" for his work at the graduation exhibition.

The next student was James Seo who was studying a Bachelor of International Tourism at Flinders University. We discussed interpretative activities for children at Cellar Door and James came up

with the idea of a Treasure Hunt, which has proved to be very popular with all the children that have done it so far. More importantly the parents love it too as they get to enjoy their tasting or platter in the gardens uninterrupted by bored children. James received a distinction for this subject.



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## CIRCLE MEMBERS DON'T FORGET!

If you have an order for Winter dispatch please don't forget our cut off date for any changes is Wednesday 29th June 2011. Also, if your credit card has changed or expired please contact us so you don't miss out.

## Vintage 2011 – far from the worst vintage ever

**Well, the sun has set on Vintage 2011 and we have pressed off our last tank of Cabernet. The harvesters are back in the shed, time now to clean the sticks and berries from the crusher, scrub the marc from the press and polish up the fermenters for the last time this year.**

A lot has been said in the media regarding the trials and tribulations endured this vintage and the effect it will have on the quality of the 2011 wine. Now that the dust has settled we have had the time to take stock and objectively look at the wines from 2011.

In one of the highest disease pressure years in a long time, McLaren Vale fared better than most regions throughout the country. The cool and damp growing season slowed the onset of ripening and the after effects of adverse tropical weather events during February and March dealt us plenty of rain and high humidity. This challenged the skills and knowledge of all the region's viticulturists, with plenty of work required to keep the fruit in a sound condition. Vineyards in the vicinity of McLaren Flat and northeast towards Blewitt Springs and the hills suffered more than most, with some vineyards having significant incidence of Botrytis (fungal disease) just as the fruit was ripening. Sadly several vineyards in these subregions were rejected by the wineries that take their fruit. Fox Creek harvested the fruit from our two growers in those areas slightly early to avoid the fruit being ruined by rot. The majority of Fox Creek growers are located between the McLaren Vale township and Sellicks Hill, as well as two on the Seaview hills. Vineyards in these areas performed very well, with only a couple of blocks showing any incidence of disease. Varieties

in these vineyards achieved full ripeness and great depth of flavour, the vineyards on tougher soils relished the moist conditions after struggling through several years of dry weather.

Our Sauvignon Blanc enjoyed the cool conditions this season and as a result has strong varietal aromas as well as the beautiful tropical fruit characters that our style is renowned for. Chardonnay became flavour ripe at lower baume and is looking

quality and volume to make all of our wines this year and there will definitely be some standouts amongst them. My money is going on Short Row Shiraz topping the value stakes. The cool ripening season has also had a positive impact on the Cabernet, the burst of late sun in early April pushed the ripening along and expressed some beautiful flavours. The other Bordeaux varieties also enjoyed this seasons cool ripening, with the Merlot having great perfume and



From L to R: Yolanda, Cam, Tegan, Ben and Dan (Craig was away and the two Scotts were probably elsewhere tasting wine)

great and with the expected flavour and balance post maturation it may potentially be one of 2011 star performers. Verdelho flavours this year are very rich and ripe, Nick's hard work in that vineyard has paid handsome dividends. You will also have to keep an eye out for a new addition to our stable of wines this year, we managed to secure a few tonnes of an Italian varietal, Vermentino. It's only in its early days, as it ripened quite late for a white grape, but needless to say I am very excited about its potential. So is Matt, our Sales Manager.

We have some amazing batches of Shiraz to choose from this year. As I mentioned before the vineyards on tougher ground produced some fantastic fruit which has made fabulous wine. We have sufficient

elegant tannins and the Cabernet Franc showing luscious fruit and depth of flavour. For the fans of the Shiraz-Grenache-Mourvedre some good news, the Grenache is both perfumed and fruity and the Mourvedre is its usual gutsy self.

In summary, this vintage has been challenging at times but we have been fortunate enough to come through with very little impact on our wines. This is due to the vigilance and hard work of our growers and winery staff. Thanks to Scott Rawlinson, Dan, Ben, Cam, Tegan, Yolanda and Craig for the long hours and hard toil in the winery and to Nick and our 'family' of growers who have worked hard with us in the vineyards to produce a fantastic collection of your favourite wines.

**SCOTT ZRNA**  
Senior Winemaker



## EVERY NIGHT ACROSS NSW OVER 11,000 CHILDREN AND YOUNG PEOPLE ARE HOMELESS – MOST OF THEM IN SYDNEY.

While the need grows, a third of the accommodation services between the Harbour Bridge and Hornsby have now closed due to lack of funding. Taldumande is a charity that has assisted homeless young people in crisis since 1976 and now provides the ONLY emergency accommodation available for young people in Sydney's northern suburbs. The problem remains largely hidden because so many homeless young people live by moving from place to place, finding only temporary shelter and trying to survive without adult guidance and support.

One of our wine club members and chairman of Taldumande, Michael Morton-Evans OAM JP, approached us last year to see

if we would supply wines for their fundraising dinner – how could we refuse! We have now supported the event for two years and this year's dinner, held on Friday 13th May at NSW Parliament House raised over \$71,000. Taldumande's Patron, Professor Marie Bashir, Administrator of the Government of the Commonwealth of Australia, and Vice-Patron Mrs Jillian Skinner, Deputy NSW Liberal Leader, Minister for Health and Minister for Medical Research, joined the 280 guests who enjoyed an evening of good food, good wine and moving speeches.

The proceeds of the funds will go towards the extension of Taldumande's Youth and Family Early Intervention Program which aims to help prevent youth homelessness. If you would like to help or learn more visit [www.taldumande.org.au](http://www.taldumande.org.au)

Closer to home our CEO, Paul Rogers, has volunteered to spend the night outside sleeping under cardboard on the 16th June for the St Vincent de Paul Society CEO Sleep Out which takes place in all capital cities of Australia. The event challenges business and community leaders to experience homelessness first-hand for one night, raise important money, and with fresh insight go on to effect change in social opinions on this serious issue. All money raised goes directly towards the ongoing provision of Vinnies' homeless services across the country

**If you would like to make a donation go to the website [www.ceosleepout.org.au](http://www.ceosleepout.org.au), select SA and then Paul's name. You can donate after the event too.**

## New Releases



### 2010 CHARDONNAY

The chardonnay was harvested at 13.4 Baumé with a portion of the juice (approximately 60%) being fermented in new and one year old French oak barrels. A moderate proportion underwent indigenous wild yeast fermentation to achieve greater complexity and the barrel fermented portion was matured in oak on yeast lees for 9 months to create a rich creamy palate. The remainder of the blend was fermented in stainless steel tanks at moderate temperatures to retain maximum fruit character. After blending, the wine was returned to oak barrels to harmonise the flavours and structure prior to bottling.

Enjoy the rich and complex bouquet of peach, nectarine and honey with creamy yeast and subtle biscuity oak. The lush fruity palate shows golden peach, apricot and pineapple flavours with textural oak surrounding dollops of creamy butter, honey and toast. It finishes with crisp mandarine completing a complex, restrained and balanced wine.

*The Chardonnay is wonderful on release and we would expect the wine to be at its very best through 2011 to 2014.*



### 2010 RED BARON SHIRAZ

Ideal ripening conditions meant the fruit developed great colour and flavour. Harvest was slightly later than usual with a slower ripening period and fruit becoming flavor ripe at moderate sugar levels. Each batch was open fermented for 7-8 days on skins with low intensity pump overs conducted to preserve the primary fruit flavours in the wine. The wine was pressed off and fermentation completed in tank and

old oak barrels, with most batches spending part of their maturation time in French or American oak.

The 2010 Red Baron has intense aromas of mulberry, blackberries, plum and cherries, interwoven with nutmeg, cinnamon and cloves. Flavours of fresh red berries, plums and black cherries lead into a vanilla custard mid palate with hints of toast, coffee and mocha. The youthful tannins complete the experience with an injection of fresh toasty oak on the finish.

*This wine is made to be enjoyed while fresh, young and fruity. Awarded a Bronze Medal at the International Wine Challenge in the UK earlier this year.*



### 2009 SHORT ROW SHIRAZ

This vibrant wine is made from intense gutsy shiraz fruit from some of our best McLaren Vale vineyards including the Short Row block behind the our Cellar Door Cottage.

A perfumed spicy lift introduces a powerful aromatic blend of red cherry, ripe plums, cinnamon, cardamon and nutmeg. The palate has lashings of bright fresh plums, raspberries, blackberry and black cherry flavours which are all complemented by the creamy vanilla oak and fine grained tannins. The warm round luscious ball of flavour in the mid palate is the signature of this wine and is framed by earthy textural tannins that are firm in their youth, but will become elegant and soften with age.

The fruit was fermented on skins for 7-10 days with 90% of the wine undergoing barrel fermentation in varying proportions of new and one year old French and American oak barrels for 20 months.

*The 2009 Short Row Shiraz is a robust wine that is best consumed between 2011 and 2018. The wine has already picked up a Silver Medal at the Decanter World Wine Awards earlier this year.*



LtoR: Michael Morton-Evans (Taldumande Chairman) and Professor Marie Bashir AC CVO (Governor of NSW and Patron of Taldumande).



## Winter 2011 Mixed Dozen

The Fox Creek Circle Mixed Dozens for Winter 2011 are listed below. **If you require any changes to your mix or would like to add to your order please contact us by Wednesday 29th June as dispatch will start on Friday 1st July.**

Those who have ordered single variety dozens for Winter will receive them at the same time. If your credit card has changed or expired please contact us so you don't miss out.

### WHITE DOZEN

- 2010 Shadow's run Sauvignon Blanc
- 2010 Shadow's run Unwooded Chardonnay
- 2010 Chardonnay
- 2010 Verdelho
- 2010 Sauvignon Blanc

Mail Order Price **\$186.00**  
Fox Creek Circle Price **\$160.00** delivered



### RED DOZEN

- 2008 Shadow's run Shiraz-Cabernet Sauvignon
- 2010 Red Baron Shiraz
- 2008 Duet Cabernet Sauvignon-Merlot
- 2008 JSM Shiraz-Cabernet Sauvignon-Cabernet Franc
- Vixen Sparkling Shiraz-Cabernet Sauvignon-Cabernet Franc
- 2009 Short Row Shiraz
- 2008 Reserve Merlot
- 2008 Reserve Cabernet Sauvignon

Mail Order Price **\$284.50**  
Fox Creek Circle Price **\$244.00** delivered



### MIXED DOZEN

- 2010 Shadow's run Sauvignon Blanc
- 2010 Shadow's run Unwooded Chardonnay
- 2010 Chardonnay
- 2010 Verdelho
- 2008 Shadow's run Shiraz-Cabernet Sauvignon
- 2010 Red Baron Shiraz
- 2008 Duet Cabernet Sauvignon-Merlot
- 2008 JSM Shiraz-Cabernet Sauvignon-Cabernet Franc
- 2009 Short Row Shiraz
- 2008 Reserve Cabernet Sauvignon

Mail Order Price **\$240.50**  
Fox Creek Circle Price **\$207.00** delivered



## Latest Press

### 2009 RED BARON SHIRAZ

Allergic to sweet Aussie seduction? Then stop reading. The '09 version of the Red Baron Shiraz is all about being accessible right after unscrewing. Seductive, sweet red berries scents, mint, clove, vanilla and humus. Plums, humus, mint and some oak on the palate. Behind the sweet fruit there's a layer of tannins giving the wine its necessary backbone. Nicely integrated alcohol. Quaffable? Heck yeah!

*Wine blogger Niklas Jorgensen (Sweden) April 2011*  
<http://winevirtuosity.com/great-value-wines/>

### 2008 JSM SHIRAZ CABERNET SAUVIGNON CABERNET FRANC

Bright crimson. Very rich and sweet and round. Lots of punch but a dry finish. Not over the top, well done! Freshness of Cabernet Franc on the end. Tightly reined but savoury and well sculpted. Drink 2011-2017 16.5 points

*Jancis Robinson (UK) April 2011*

### VIXEN SPARKLING

I recall the recent opening of a bottle of Vixen, a sparkling red from Fox Creek in the McLaren Vale, a non-vintage 55 per cent Shiraz, 30 per cent Cabernet Franc and 15 per cent Cabernet Sauvignon bubbly blend that lights up your insides on a frosty night. It comes as part of the regular shipment of reds I get from Fox Creek as a member of its wine club. I like its blackberry and liquorice flavours and the way it matches cheese, particularly blue. And at about \$20 a bottle it's good-value drinking.

*Richard Calver, Canberra Times, May 2011*

### 2008 RESERVE MERLOT

Red to purple hues. Blackberry and chocolate gateau nose. A solid red, packed with ripe berries and typical McLaren Vale mocha enrichment. Initially seems soft and velvety in the mouth and then structural, lasting tannins creep up on you as you reach for another glass. Classy.

*Martin Field, evine August 2010*

### 2007 RESERVE SHIRAZ

The flagship wine, 2007 Reserve Shiraz from Fox Creek is decanted six hours ahead. The well hung Scottish Highland beef and the completely irresistible fries in duck fat – are just divine. Having the Reserve Shiraz with the meal just completes the picture.

Quite dark color, still young brim. Initially, lots of blackcurrants on the nose. Then some Victoria plums, licorice, oriental spices, humus, mint and fine toasted oak (vanilla, ground coffee, dark chocolate). A seducer on the nose. On the palate there's a lot going on. Or to quote Ken Griffey, Jr: "Wow! It's like there's a party in my mouth and everybody's invited!"

Quite complex for its age with notes of plum skin, humus, herbs, especially mint, blackcurrants, toasted notes and licorice. Plenty of fruit backed up by a compact but most enjoyable tannin structure. Never too much and just concentrated, the 2007 Reserve Shiraz will probably attract consumers in search of elegance. Still, the intensity is most impressive and the finish long. An easy to understand-wine and yet classy.

*Niklas Jorgensen (Sweden) April 2011*

## GREAT WINE ADVENTURE GOES NATIONAL IN JULY



Firstly, congratulations to Jack Steyn from Port Noarlunga who took out 1st Prize and won a SA wine adventure holiday to the value of \$6,000. Jack only checked in at Fox Creek, twice. The Great Wine Adventure (GWA) is a campaign to capture peoples' experiences with Australia's great wines and share them with the world.

**More prizes will be on offer when they launch nationally in July.**  
**See [www.greatwineadventure.com](http://www.greatwineadventure.com) for more information.**

## SEND YOUR KIDS ON A TREASURE HUNT WHILE YOU TRY OUR WINES



# Exhibitions at Cellar Door

## JORDAN BANG'S EXHIBITION AT CELLAR DOOR

May & June 2011

Vulpes Vulpes: The Red Fox

Jordan Bang is a local artist living and displaying artwork in the Onkaparinga region. Over the past few years Jordan has produced detailed ink artwork expressing the link between humanity and nature. His most recent subject has been that of foxes. Often much maligned and sometimes hated, Jordan draws on the ancient myth and folklore of foxes as well as modern ideas surrounding this mysterious creature.

*"With this exhibition I wanted to bring together a range of artwork from my previous exhibitions that focused on foxes. I have selected various older pieces as well as developing many new artworks in various mediums. My inspiration for this showing has also been vary eclectic and I have incorporated elements of art nouveau, illuminated manuscript and traditional Japanese artwork into the pieces. The idea was to display a whole collection on foxes, which have been my obsession for the past few years before I move my interests elsewhere. Fox Creek seemed an obvious and fitting venue for such an event."*

'Vulpes Vulpes: The Red Fox' displays artworks in a variety of mediums ranging from lino block print, water colour and ink. Original artwork and hand painted prints will be available.



## SAMRA TEAGUE'S EXHIBITION AT CELLAR DOOR

July & August 2011

India India

Samra Teague is a photographer who lives very close to Fox Creek in Willunga. Samra has watched the world through the lens of her camera her whole life. This is what she had to say about her travels to India.

*"Where would you even begin to speak about such an amazing country? India is a place where there is something exciting to see every second; including things that you never dreamt you would see let alone think that it could possibly happen. India is like a fairy tale. A country where nothing seems real."*

*I have travelled to this beautiful country eight times and each trip is so different. The only thing that is the same each time is the feeling you receive when you are there... words cant quite explain what it is you feel, but many people who have been all say the same thing.*

*Ever since I was a child, I have always thought about India, knowing that one day I would get there. Now that my dreams have come true I would like to share this place I love with everyone."*



  
fox creek  
wines

SEE YOU AT THE CELLAR DOOR SOON!

Cellar Door is open for tastings between  
10am and 5pm seven days a week.  
Malpas Road, McLaren Vale.