



FOX CREEK

FROM THE SOILS OF MCLAREN VALE™



FAMILY

Cabernet Sauvignon

VINTAGE

2015

APPEARANCE

Deep cherry red.

BOUQUET

Classic varietal leafiness, mint, fennel seed, black cardamon spice with hints of spit roasted meats and milk chocolate.

PALATE

Blackcurrant, black cherry, mulberry, cinnamon, dark chocolate. The balanced acidity and soft integrated tannins give the wine vibrancy, length and definition that allow it to be a fantastic food matching wine.

ALCOHOL

14.5%

AGEING POTENTIAL

This wine has been crafted for enjoyment now while it is fresh, young and vibrant but has the capacity to develop and soften given time in bottle.

WINEMAKING

Vintage 2015 was quite warm which enhanced concentrated flavour development and ripe soft tannins. The well structured canopies protected the fruit from the brunt of the damaging sun. The mild days in early February became increasingly warmer through to early March, creating a consistent and condensed ripening period. The Cabernet fruit was harvested in a short period between early and mid March and the rich, bright fruit flavours and leafy aromatics reflect the hot days and warm nights throughout this period. Each batch was fermented on skins for 7-8 days with low intensity pumpovers conducted to preserve the primary fruit flavours. The wine was then pressed off to finish fermentation in tank or older French and American oak barrels.

WINEMAKERS

Scott Zrna and Ben Tanzer.