



FOX CREEK

FROM THE SOILS OF MCLAREN VALE™



FAMILY

Chardonnay

VINTAGE

2016

APPEARANCE

Pale gold.

BOUQUET

White nectarine, mandarin, citrus blossom, hints of fresh apricot, bread dough, almonds, cashew nut.

PALATE

Golden and white peach, fresh apricot, mandarin, pineapple.

ALCOHOL

13.5%

AGEING POTENTIAL

This Chardonnay is wonderful on release and we would expect the wine to be at its very best from early 2018 to 2023.

WINEMAKING

The Chardonnay vineyard was harvested in mid February after a moderate ripening period, these conditions allowed for development of a powerful suite of fruit flavours. A portion of the juice (approximately 40%) was fermented in one to 4 year old French oak barrels.

Approximately 20% of this blend was fermented in new oak as a wild yeast fermentation that also went through partial MLF to achieve greater complexity.

The barrel fermented portion was matured in oak on yeast lees for 10 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.

WINEMAKERS

Scott Zrna and Ben Tanzer.