



FOX CREEK

2015 CHARDONNAY



APPEARANCE

Pale gold

BOUQUET

White nectarine, mandarin, citrus blossom, with hints of fresh apricot, bread dough, almonds and cashew nut characters creating a rich complex bouquet.

PALATE

A rich, fruity palate shows golden and white peach, mandarin and peacherine flavours. The subtle and well integrated oak frame supports the creamy cashew and almond midpalate, with the crisp, minerally acid completing a wine that balances power with complexity and elegance.

WINEMAKING

The Chardonnay vineyard was harvested in early February after a warm post veraison ripening period, these conditions developing 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 25% 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.

ALCOHOL

13.5% by vol.

WINEMAKERS

Scott Zrna + Ben Tanzer

AGEING

The Chardonnay is wonderful on release and we would expect the wine to be at its very best from early 2017 to 2022.