



FOX CREEK

FROM THE SOILS OF MCLAREN VALE™



RED BARON

Shiraz

APPEARANCE

Vibrant red/purple.

BOUQUET

Plum, black cherry, fresh toasty oak and rhubarb, interwoven with cinnamon and smoked meat.

PALATE

Plum, black cherry, red cherry, cream, milk chocolate, hints of roasted nuts and smoky toast

The youthful tannins complete the vibrant experience with an injection of subtle structural oak on the finish.

ALCOHOL

14.5%

AGEING POTENTIAL

This wine has been crafted for enjoyment now while it is fresh, young and vibrant.

VINTAGE

2015

WINEMAKING

The initial stages of the 2015 ripening season were warm, with harvest occurring between February 5 and March 2. These conditions gave the resulting wine a vibrant berry flavour profile and soft, ripe tannins. Timing of the harvest period was in line with most years, with the fruit responding to the warm conditions that produced intense flavours that complement the tannin and richness of the wine. Each batch was fermented for 7-8 days on skins with low intensity pumpovers conducted to preserve the primary fruit flavours in the wine. The wine was then pressed off to finish fermentation in tank or old oak barrels. Most batches spend part of their maturation time in old French and American oak.

WINEMAKERS

Scott Zrna and Ben Tanzer.