



# FOX CREEK

## LIMITED RELEASE 2015

### NERO d'AVOLA



#### APPEARANCE

Bright cherry red.

#### BOUQUET

Perfumed confectionary lift with aromas of raspberry and red cherry, hints of plums, smoky toast and nutmeg.

#### PALATE

A luscious palate dominated by raspberries and red cherries leads into a plums and strawberry mid palate. The wine has been minimally oaked and the crisp acidity adds vibrancy and focus. The gritty tannins provide a lot of volume and a textural finish to the wine.

This regionally suited variety has the finesse and freshness that shows off how well it performs in McLaren Vale's climate. The medium bodied, iconically Italian flavour profile and structural tannins allow it to pair fantastically with food.

#### WINEMAKING

The Nero d'Avola fruit was the last red to be picked for 2015 season, harvested on March 24. The fruit was crushed into a small 2.5t fermenter and hand plunged twice daily for 9 days. The wine was pressed and then completed fermentation and matured in 4 year old Italian coopered French oak to preserve the vibrancy of the wine and allow it to express itself without overt oak influence.

#### ALCOHOL

14.5% by vol.

#### WINEMAKERS

Scott Zrna + Ben Tanzer

#### AGEING

While crafted for immediate appeal, this wine will mature well with at least 5 – 8 years cellaring in controlled conditions.