



FOX CREEK

FROM THE SOILS OF MCLAREN VALE™



VINEYARD

OLD VINE

Shiraz

VINTAGE

2015

APPEARANCE

Intense, deep red with purple hues.

BOUQUET

Raspberry, plum, hints of rhubarb, Redskin confectionery, mixed spice, Christmas pudding.

PALATE

Ripe plum, date and fig, soft liquorice, pudding, custard rounding out the mid palate. The wine finishes with great balance and focussed grape tannins, and is characterised by a voluptuous and intense palate only achievable with old vine fruit. The fine French oak and plush tannins will build and integrate further as the wine ages.

ALCOHOL

14.5%

AGEING POTENTIAL

Drinking best up to 2030. This wine opens up and expresses the rich aromas and flavours if decanted for up to 2 hours prior to consumption.

WINEMAKING

Sourced from a single premium McLaren Vale vineyard planted in 1910, where the gnarly old vines produce some amazing, concentrated flavours. The fruit is harvested by hand when fruit flavours, grape tannins and acids have reached maturity.

Fermentation on skins was for 10 days in open top 2 and 4 tonne fermenters and hand plunged twice daily. The wine completed fermentation in barrel for added integration and complexity.

During maturation the wine was targeted with appropriate oak types to maximise its potential and produce interesting components with which to blend. Maturation was for 20 months in 3 year seasoned new French oak barrels, sourced from coopers in both Bordeaux and Burgundy. Final blend proportions were determined purely by quality, balance and style.

WINEMAKERS

Scott Zrna and Ben Tanzer.