



# FOX CREEK

## 2014 THREE BLOCKS CABERNET SAUVIGNON



### APPEARANCE

Deep cherry red.

### BOUQUET

Fresh leafy lifted cinnamon and cigarbox, overlaying red berry fruits, dark chocolate, roast chestnuts and black cardamon.

### PALATE

Fleshy blackcurrant, black cherry and mulberry flavours lead into a blueberry muffin and milk chocolate mid palate. The savoury and linear grape tannins integrate with elegant oak tannins to give the wine fantastic length, finesse and balance.

### WINEMAKING

As the name implies, 'Three Blocks' is sourced from three very different premium McLaren Vale vineyards each featuring different soil types; one vineyard has well drained sandy loam soils over silica sand and clay formation, the second, grey sand over North Maslin sandstone and the third featuring black Biscay clay over Pirramimma sandstone.

The grapes were harvested in the cool of the night between March 12 - 28 when fruit flavours, grape tannins and acids all reached maturity and balance. Fermentation on skins was for 8 - 10 days with all of the wine completing barrel fermentation. Each vineyard batch was matured in oak specifically matched to these Cabernet vineyards from a range of French coopers. The batches were shifted between different oak types to impart layers of flavour and enhance the structure during the wine's 18 month maturation in new to 4 year old oak barrels. The final blend used different percentages of each of the vineyard parcels to achieve the layers of flavour and tannin profile we desired when initially creating the blend.

### ALCOHOL

14.5% by vol.

### WINEMAKERS

Scott Zrna + Ben Tanzer

### AGEING

A vibrant and elegant wine which will drink well from late 2016 onwards and will reward careful cellaring till at least 2025 and beyond.