



FOX CREEK

FROM THE SOILS OF McLAREN VALE™



CUSTODIANS POSTMASTER

Grenache Shiraz Mourvèdre

VINTAGE 2016

APPEARANCE

Bright cherry red

BOUQUET

Perfumed confectionary lift with aromas of raspberry, mulberry and black cherry, hints of liquorice, ginger nut biscuits with cinnamon, nutmeg and clove rounding out the mix.

PALATE

A complex and luscious palate dominated by mulberry, raspberries and black cherries leading into a strawberry and cream mid palate with hints of blueberries and dark chocolate. The wine has well integrated oak, focussed and elegant tannins with a silky persistent finish.

The Old Vine Grenache delivers the perfumed lift and juicy red berry fruits, with the Old Vine Shiraz adding the fleshy plum and strawberries on the mid palate. The old vine tannins give the wine an elegance and structure with the Mourvedre tying the palate together by adding tannin volume and some earthy, gritty texture.

This is a classic regional blend that shows off the varieties that do well and is also fantastic with food.

BLEND

Grenache 57%, Shiraz 34%, Mourvèdre 9%

ALCOHOL

14.5%

AGEING POTENTIAL

While crafted for immediate appeal, this wine will mature well with at least 5-10 years cellaring in controlled conditions.

WINEMAKING

70 year old vine Shiraz batch was matured in 2, 3 and 4 year old French and American oak, and barrels selected for their spice, character and sweet tannin profiles.

The 60 and 80 year old vine Grenache was matured in older French and American puncheons, and selected for the perfumed lift and tannin elegance and power.

The Mourvedre spent time in new, 1 and 2-year-old French and American oak puncheons and was selected for its earthy texture and ability to tie the blend together.

WINEMAKERS

Scott Zrna + Ben Tanzer