



FOX CREEK

FROM THE SOILS OF McLAREN VALE™



RESERVE

Shiraz

VINTAGE

2015

APPEARANCE

Intense, deep garnet.

BOUQUET

Red cherry, raspberry and blood plum fruit aromas layered with cloves, cinnamon and nutmeg, fennel seed with hints of cedar and smoky toast.

PALATE

The full flavoured palate with plum, cherries, mulberry and raspberries, also has black cherries and dark chocolate filling out the mid palate. The wine finishes with great balance and elegance, characterised by rich dark tannins framing the back of the palate and ending with firm, textural tannins. These tannins give the wine excellent structure and length, and will become richer and softer as the wine ages rewarding those who can cellar this release.

ALCOHOL

14.5%

AGEING POTENTIAL

Drinking best at least up to 2032 and possibly a lot longer. This wine opens up and expresses the rich aromas and flavours if decanted for up to 2 hours prior to consumption. Our Shiraz is an exquisite accompaniment for full flavoured food but is sufficiently complex and satisfying to be savoured on its own.

WINEMAKERS

Scott Zrna + Ben Tanzer

WINEMAKING

Sourced from premium selected McLaren Vale vineyards blocks with approximately 1/3 of the blend from a vineyard planted in 1910, comprising of a range of soil types that contribute structural and flavour

complexity. Soils include Bay of Biscay clay, grey loam, and red gravels. Harvest took place when the individual vineyard fruit flavours, grape tannins and acids all reached maturity.

2015 had a very warm ripening season, with harvest occurring between mid February and early March. These conditions gave the resulting wine an intense red to black fruit flavour profile with rich, ripe but firm tannins. Timing of the harvest period was slightly earlier than most years due to lighter crops and the warmer conditions, allowing the fruit to develop a richness and intensity that has carried through into the wine. As young wines they were quite firm and structural, and those youthful tannins have been brought into balance by our careful and targeted oak handling.

Fermentation on skins was for 8 - 10 days, with all wine completing fermentation in barrel for added texture and to advance the integration of oak and grape tannins. During maturation the wine from each vineyard batch was targeted with appropriate oak styles to maximise its potential and produce the most complex and complete wine bases possible prior to blending. Our oak barrels are sourced from coopers in France, USA and Australia and are seasoned for 3 years. Maturation was for 19 months in both new and one year old oak barrels.

Barrel by barrel selection took place during all stages of fermentation and barrel maturation to ensure only the best Shiraz barrels were selected for the final blend. Final blend proportions were determined purely by quality, balance and style.