



# FOX CREEK

FROM THE SOILS OF MCLAREN VALE™



## RESERVE

Shiraz

## VINTAGE

2005

### APPEARANCE

Deep red with brick red edges..

### BOUQUET

A dark brooding nose, showing darker fruits of blackberry and plum, combined with aged characters such as leather, coffee, dark chocolate and roasted nuts.

### PALATE

The palate shows sweet darker fruits of blackberry and plum complexing characters of rich fruit cake and dark chocolate. These flavours are complemented by a focused line through the middle of the palate that finishes long and clean.

### ALCOHOL

14.5%

### WINEMAKERS

Chris Dix + Scott Zrna

### 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.

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.

**TASTING NOTES UPDATED  
DECEMBER 2018**