

2007 RESERVE SHIRAZ

TASTED MAY 2015

APPEARANCE

Brick red.

BOUQUET

Red cherries, rhubarb, fresh toast with hints of leather and cinnamon

PALATE

The palate is rich and full showing plums, raspberry and liquorice, with earthy notes, coconut and dark chocolate rounding out the mid palate. The wine finishes with great balance and length, the previously youthful tannins have developed in time to become soft and supple.

WINEMAKING

Sourced from selected premium McLaren Vale vineyards blocks with a range of soil types contributing structural and flavour complexity. Soils include Bay of Biscay soils, grey loam, and red gravels. Harvested when fruit flavours, grape tannins and acids reached maturity.

Fermentation on skins was for 8 - 10 days, with all wine completing fermentation in barrel for added texture and give a headstart to 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 18 months in both new and one year old oak barrels.

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

ALCOHOL

14.5 % by volume

WINEMAKERS

Chris Dix & Scott Zrna

VITICULTURILIST

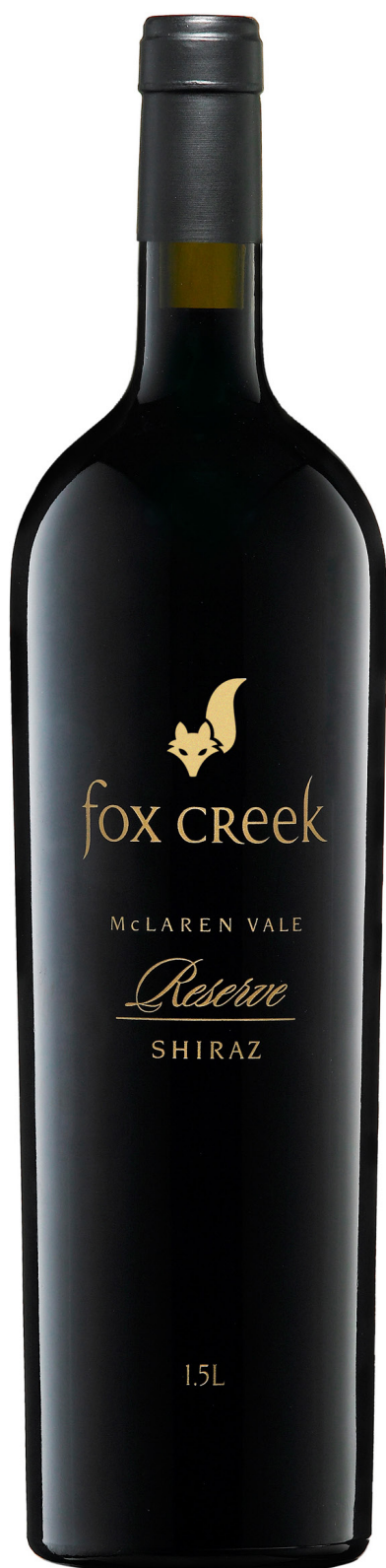
Nick Wiltshire

AGEING POTENTIAL

Drinking best up to 2020. This wine can be decanted for up to 3 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.

AWARDS

Blue Gold Medal, Sydney International Wine Competition 2010
Gold Medal, WSA Wine Challenge, Singapore 2010
Gold Medal, International Wine Challenge UK 2010
Silver Medal, Hong Kong International Wine & Spirit Competition 2010
Silver Medal, International Wine & Spirit Competition 2010 (UK)
Silver Medal, AWC Vienna International Wine Challenge 2010
Silver Medal, Japan Wine Challenge 2010
Silver Medal, Decanter World Wine Awards 2010
Silver Medal, San Francisco International Wine Competition 2010
Silver Medal, McLaren Vale Wine Show 2009
4.5 Stars, Winestate Magazine, New Releases, March/April 2010





FAMILY OWNED & OPERATED / VINEYARD TO THE GLASS / HIGHLY AWARDED

Fox Creek is family owned company, which produces a premium range of single varietal Shiraz wines and blends. With its multi award winning reputation, Fox Creek is acknowledged as one of the finest purveyors of wine and a reference point for the McLaren Vale region. This is exemplified by the fact that they are one of a rare set of wineries that has received a Langton's Classification for Excellence for their iconic Reserve Shiraz.

In addition to this Fox Creek have been a three time winner of the Bushing King trophy in McLaren Vale's annual wine show, received a 5 Star (Red) rating in James Halliday's Wine Companion, and in the last decade they have an international award tally of 19 trophies and over 100 gold medals.

