



2008 Reserve Shiraz



Appearance

Intense deep garnet colour.

Bouquet

Black cherries, Satsuma plums, with a hint of roast lamb and rosemary lift complemented by the complex aromas of fresh cooked pastry, cinnamon, mixed spice and roasted nuts.

Palate

The palate is rich with plums and cherries, the raspberries, vanilla and brown spices complete the full flavoured mid palate. The wine finishes with great balance and length, and is characterised by its crisp acid and firm tannins which will soften as the wine ages.

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 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 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 20 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

Scott Zrna

Viticulture

Nick Wiltshire

Ageing Potential

Drinking best up to 2018. This wine can be 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 savored on its own.

Awards

Excellent Classification, Langtons Classification of Wine V
Gold Medal, Best in Class, International Wine and Spirit Competition 2011
Gold Medal, AWC Vienna International Wine Challenge 2011
Gold Medal, New Zealand Wine Show 2011
Gold Medal, International Wine Challenge Catavinum 2011
Silver Medal, Decanter World Wine Award 2012
Silver Medal, Japan Wine Challenge 2011
Silver Medal, International Wine Challenge UK 2011
Bronze Medal, WSA Wine Challenge 2012
Bronze Medal, Decanter World Wine Awards 2011
Bronze Medal, Vity Great Australian Shiraz Challenge 2011
Bronze Medal, Perth Royal Wine Show 2011
Commendation, International Wine Challenge 2012

Press Reviews

"These days a 'reserve' tag means little but here is justified. The best is selected by this McLaren Vale producer and the 08 is truly great. Intense dark chocolate, coffee, ripe fruit and truffles on the nose with a powerful but balanced palate. Enjoy with roast beef." Jeff Collerson. Daily Telegraph, Sydney. September 2012.

"Top shelf Fox Creek 2008 Reserve Shiraz Rich, concentrated blackberry, dark cherry and plum fruit dominate the nose and palate of this McLaren Vale red, with spice and nutty characters from the oak maturation and fine, firm tannins on the finish. Try it now with roast rib fillet on the bone or cellar for another five years. Rating: 94." Mike Frost. Courier Mail, Brisbane. September 2012.

"The 2008 Reserve has complex aromas of dark cherries, satsuma plums, cinnamon and toasted nuts while the palate presents a rich mix of cherries, plums and sweet oak finishing with crisp acid and firm tannins which "will soften with age". Ross Noble. Mount Barker Courier. September 2012.

