



# FOX CREEK

FROM THE SOILS OF McLAREN VALE™



## LIMITED RELEASE

Tempranillo

## VINTAGE

2019

### APPEARANCE

Bright purple

### BOUQUET

Lifted perfume of violets, cherry, raspberry and plum interwoven with savory notes of dried herbs, cloves and olive tapenade.

### PALATE

Hints of raspberry over rich plum and cherry flavours combine with a savoury profile of olive, dried herbs, and spice that underpin a beautiful fleshy nut earthy mid palate, framed with silky mouth coating tannins that give the wine great texture and length.

### ALCOHOL

14.5

### AGEING POTENTIAL

With judicious oak use and minimal handling, this wine has been created in a style that exhibits the variety's freshness and vibrancy on release but will develop complexity in bottle with careful cellaring. Its savoury edge and smooth tannin profile will pair well with many foods but especially savoury type dishes such as antipasto and tapas.

### WINEMAKING

Tempranillo is an early ripening variety, which allows it to often avoid being subjected to the extended periods of heat McLaren Vale can experience during the later parts of summer. The fruit for this wine was harvested on the 25th of February and fermented in a 2.5 tonne stainless fermenter. It was plunged twice daily for 8 days then pressed to 4 - 5-year-old French oak barrels, where it was matured for around eight months, before being prepared for bottle.

### WINEMAKERS

Ben Tanzer + Steven Soper