



FOX CREEK

FROM THE SOILS OF McLAREN VALE™



CUSTODIANS POSTMASTER

Grenache Shiraz Mourvèdre

VINTAGE 2017

APPEARANCE

Bright cherry red

BOUQUET

A lifted nose dominated by red cherries, raspberry, and strawberry with hints of dried flowers, cinnamon and clove.

PALATE

A balanced, smooth palate bursting with bright fruits such as red cherry, raspberry, and strawberry combine with plum, cassis all supported by elegant silky tannins that lead to a long, persistent, and focussed finish.

The Old Vine Grenache parcel delivers perfumed lift and juicy red berry fruits, with the Old Vine Shiraz parcel adding blackcurrant and strawberries on the mid palate. The old vine tannins provide the wine elegance and structure with the Mourvèdre tying the palate together with tannin volume and earthy texture.

This is a classic McLaren Vale blend that shows off the varieties that do well. Fantastic with an array of foods.

BLEND

Grenache 55%, Shiraz 35%,
Mourvèdre 10%

ALCOHOL

14.5%

AGEING POTENTIAL

While crafted for immediate appeal, this wine will mature well with at least 5-10 years cellaring in controlled conditions.

WINEMAKING

The 70-year-old vine Shiraz parcel was matured in 2, 3 and 4-year-old French and American oak, with barrels selected for their spice, character and sweet tannin profiles.

The 60 and 80-year-old vine Grenache parcels were matured in older French and American puncheons and selected for the perfumed lift and tannin elegance and power.

The Mourvedre spent time in new, 1 and 2-year-old French and American oak puncheons and was selected for its earthy texture and ability to tie the blend together.

WINEMAKERS

Ben Tanzer + Steven Soper