



FOX CREEK WINES



FAMILY
Pecorino

VINTAGE
2022

VARIETIES
Pecorino (100%)

REGION
Adelaide Hills

THE WINE

A deep straw appearance with notes of lemon sage, thyme, yellow nectarine, green pear and lifted spice. The structure shows hints of salinity that gives this wine purity, finishing with a beautiful creamy texture.

THE WINEMAKING

The wine underwent cool alcoholic fermentation allowing expression of varietal characteristics. Partial malolactic fermentation added complexity while providing texture and weight. As this batch was small, old French oak was used for maturation.

THE VINTAGE

The Adelaide Hills was considerable cool in spring with moderate rain and cloudy days, this delayed flowing and harvesting of the Pecorino fruit, this paired with a cool summer/autumn allowed an ideal long growing season for purity in whites wines.

AGEING POTENTIAL

Drink while young.

FOOD PAIRINGS

Backed macaroni and cheese. Marinated sardines on toast. Hard cheeses like Pecorino or Manchego. Steamed mussels in a light broth.

ALCOHOL	12.5%	PH	3.37
RESIDUAL SUGAR	2.1 g/L	TITRATABLE ACID	7.4
OAK TYPE	Old French Oak		
CHIEF WINEMAKER	Ben Tanzer	WINEMAKER	Steven Soper