



FOX CREEK WINES



ICON

Reserve Shiraz

VINTAGE

2018

VARIETIES

Shiraz (100%)

REGION

McLaren Vale

THE WINE

Reserve Shiraz 2018 has a deep purple appearance, exuding layers of complex flavours and a robust profile. Varietal characteristics of concentrated fruit were softly extracted during fermentation in open top vats. Dark blue and red fruits are complemented with spice and layers of char, oak and rich earthy tannin, providing exceptional length.

THE WINEMAKING

Sourced from our premium blocks of McLaren Vale Shiraz, with approximately 1/3 of the blend from a vineyard planted in 1910. Blending vineyards allows us to create a wine that shows the best of vintage. The soils across all vineyards vary and this is a highlight of the diversity in McLaren Vale, this includes Bay of Biscay clay, grey loam, and red gravels. Fermentation on skins was for 8 - 10 days in open fermenter's, with all wine completing fermentation in barrel for added texture and to advance the integration of oak and grape tannins. During maturation various French oak styles were utilised to maximise the opulence, while adding complexing spice, char and cedar elements.

THE VINTAGE

Good winter rains and a dry, average spring allowed good vine growth and supported flowering. A mostly dry December and January kept a healthy canopy in the vineyard with late bursts of heat in January and early February speeding up the ripening process. As autumn consumed McLaren Vale the cooler temperatures allowed for even ripening, tannin development and acid levels to balance out across the valley. 2018 was a standout vintage providing exceptional conditions for Shiraz.

AGEING POTENTIAL

If stored correctly will drink well for at least another 20 years+

FOOD PAIRINGS

Roast Lamb Leg with hasselback potatoes cooked in wagu fat, BBQ'd charred mushroom with tomato and red wine reduction.

ALCOHOL	14.5%	PH	3.46
RESIDUAL SUGAR	4.5 g/L	TITRATABLE ACID	6.74
CHIEF WINEMAKER	Ben Tanzer	WINEMAKER	Steven Soper

