



# FOX CREEK

FROM THE SOILS OF MCLAREN VALE™



## RESERVE

Shiraz

## VINTAGE

2014

### APPEARANCE

Intense, deep purple.

### BOUQUET

Red cherry, strawberry, plum, cloves, cinnamon, nutmeg, dark chocolate, liquorice, rhubarb, hints of violets, blueberry, buttered toast.

### PALATE

Plums, red cherry, blueberry, raspberry, strawberries and cream, rich dark chocolate, roast nut and vibrant acidity, firm structural grape tannins. These tannins give the wine excellent length and will become richer and soften as the wine ages, and will reward those who can cellar this release.

### ALCOHOL

14.5%

### AGEING POTENTIAL

Drinking best up to 2030. This wine opens up and expresses the rich aromas and flavours if decanted for up to 2 hours prior to consumption. Our Reserve is an exquisite accompaniment for full flavoured food, but is sufficiently complex and satisfying to be savoured on its own.

### WINEMAKERS

Scott Zrna and Ben Tanzer.

### WINEMAKING

Sourced from premium selected McLaren Vale vineyard blocks with a range of soil types contributing structural and flavour complexity. Soils include Bay of Biscay, grey loam, and red gravels. Harvest took place when the individual vineyard fruit flavours, grape tannins and acids all reached maturity. Vintage 2014 was mild post veraison, aiding flavour development. Warm days in late January and early February brought the ripening period forward and the fruit was harvested from mid February to mid March. The preservation of bright red, fruit flavours and aromatics reflect the mild days during the latter stages of ripening and are displayed through the wine's exquisite balance and finesse.

Fermentation on skins was for 8-10 days, with all wine completing fermentation in barrel for added texture and to advance the integration of oak and grape tannins. During maturation the wine from each vineyard batch was targeted with appropriate oak styles to maximise potential and produce the most complex and complete wine bases possible prior to blending. Maturation was for 19 months in both new and one year old oak barrels. Final blend proportions were determined purely by quality, balance and style.