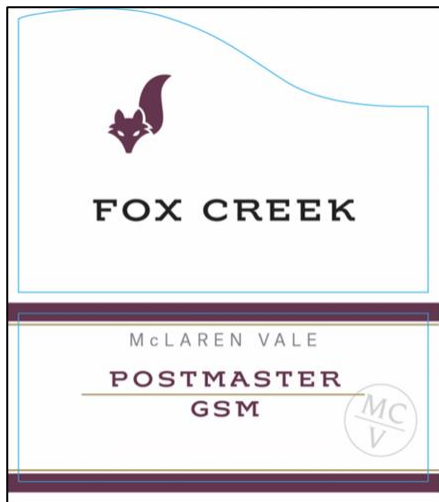


the wine trust

HERITAGE • TRADITION • CRAFT



Fox Creek Background

Owner: Ben Gibson / Jock Harvey

Country: Australia

Region: McLaren Vale / South Australia

Founded: 1994

Description: Founded in 1994, Fox Creek is an award-winning winery crafting a range of critically-acclaimed wines from McLaren Vale, one of Australia's top wine regions. Noted for authenticity, craftsmanship and a sense of terroir, a number of Fox Creek wines are recognized as Aussie icons. In 2021, the winery was purchased by a trio of industry veterans, ushering an exciting new chapter in the winery's development.

Wine Notes – 2019 McLaren Vale Postmaster GSM

Fox Creek has been one of Australia's best known artisanal wineries since its founding in 1994 and boasts a rare five-star rating from James Halliday, the leading Australian wine critic. Postmaster GSM was first produced in 2013 and is a lush, elegant mid-weight gem which combines rich, ripe fruit with tremendous balance. The Grenache, which provides, lift, elegant tannins and power, comes from 60- to 80-year old vines and was matured in older French and American oak puncheons. The Shiraz, which adds spice and character, is sourced from 70-year old vines and was aged in 2- to 4-year old French and American oak barrels. The Mouvedre adds a distinct earthiness and was aged in new and used oak puncheons. The result is a bright red beauty featuring notes of cherries, strawberries and cinnamon on the nose with a smooth, balanced palate supported by elegant tannins and a long, focused finish.



92 Points (2022) – *the wine has good balance, particularly given it is full-bodied. It also has some spicy/savoury notes to give context to its luscious red and purple fruits.*

Technical Specifications

Varietal Composition:	55% Grenache, 35% Shiraz, 10% Mourvèdre
Vineyard Region:	South Australia – McLaren Vale
Production Volume:	500 cases
Vineyard Characteristics:	Old vine Grenache (60- to 80-years) and Shiraz (70 years old), sandy red loams
Winemaking / Vinification:	Hand-harvested grapes, 90/10 destemmed/whole-cluster, 8-10 day fermentation in open top tanks (select yeast), 2-4 weeks skin contact 15 months aging – Shiraz in 2- to 4-year old French / American oak barrels, Grenache in older oak puncheons, Mouvedre in 1- and 2-year old French / American puncheons, blended post aging, post-fermentation sulfites added – 60-80 ppm
Alcohol / Volume:	14.5%
Acidity:	6.26 g/l
Residual Sugar:	3.5 g/l