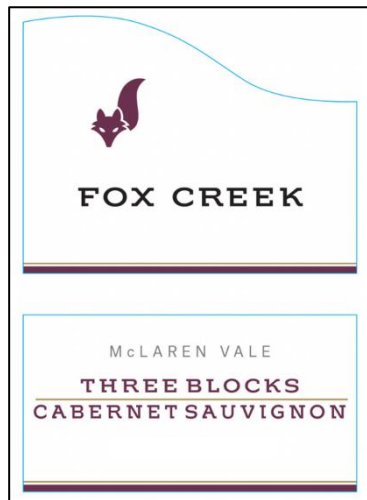


# the wine trust

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 – 2017 Three Blocks Cabernet Sauvignon McLaren Vale

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. One of Fox Creek's iconic bottlings, the Three Blocks Cabernet Sauvignon is made from estate-grown McLaren Vale fruit. Individual parcels from the winery's top vineyards, each with distinct soils, were selected to create an elegant and stylish pure Cab that expresses the unique terroir of each parcel. The juice was primarily fermented on skins in 5-10 ton open-top fermenters for 8-12 days, with fermentation completed in barrel. The wine was then aged for 18 months in a mix of new and used French oak barrels specially chosen for each individual vineyard parcel. The result is a deep red and purple wine with classic Cabernet aromas of cassis and dark chocolate and a palate of plum and blackberry with firm tannins, notable structure and balanced acidity.



**95 Points (2021)** – made with Rubik's Cube complexity...another example of Fox Creek's generosity in selling what is a beautifully structured and weighted cabernet.

## Technical Specifications

<b>Varietal Composition:</b>	100% Cabernet Sauvignon
<b>Vineyard Region:</b>	South Australia – McLaren Vale
<b>Production Volume:</b>	300 cases
<b>Vineyard Characteristics:</b>	3 distinct vineyards – 1) well-drained sandy loam over silica, 2) grey sand over Maslin Sandstone, 3) clay over sandstone
<b>Winemaking / Vinification:</b>	Machine-harvested, 100% destemmed grapes, 8-12 day fermentation on skins in open top stainless steel fermenters using select yeast, fermentation completed in barrel  Each parcel separately aged 18 months in a mix of new to 4-year old barrels French oak with barrels specifically selected for each parcel, blended post aging, filtered, 60-80ppm post-fermentation sulfites
<b>Alcohol / Volume:</b>	14.5%
<b>Acidity:</b>	7.29 g/l
<b>Residual Sugar:</b>	3.2 g/l