



Fox Creek Background

Owner: Ben Gibson / Jock Harvey

Country: Australia

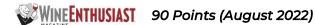
Region: McLaren Vale / South Australia

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 - Maslin Red Blend (NV)

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. Maslin is an exciting new bottling that combines lush, ripe fruit and Fox Creek's winemaking skill in a consumer-friendly package. A Cabernet Sauvignon-driven blend of four varietals from a combination of vintages, the grapes are destemmed and fermented in open-top fermenters for 8-10 days. The wine is then aged in French and American oak hogshead barrels and stainless steel tanks for 12-18 months, filtered, bottled and released. The result is a go-to beauty for fans of big, bold reds. Packed with notes of berries and cocoa, this gem features balanced acidity, smooth tannins and notable length round out this gem. Calling all die-hard Cab fans!



This nonvintage blend is a deep cherry hue...densely layered, expressive aromas waft from the glass: brambly blackberry and raspberry jam, briny black olives, eucalyptus, tar, chocolate and a slightly charred, smoky note. The palate is gripped by raspy, austere and somewhat drying tannins. But there's generous fruit and an earthy, savoy backbone.

Technical Specifications

Varietal Composition: Cab Sauvignon, Shiraz, Ruby Cabernet, Merlot (blend of vintages)
Vineyard Region: South Australia – McLaren Vale, Langhorne Creek, Riverland

Production Volume: 8.000 cases

Vineyard Characteristics: 25-30 year old vines, flat topography, sandy red loam **Wine-Making / Vinification:** Machine-harvested, 100% destemmed grapes, 8-10 day

fermentation in 5-10 ton open top stainless steel fermenters using

select yeast, 2-4 weeks skin contact

Aged 12-18 months in French and American oak hogshead barrels and tanks, filtered, no bottle aging pre-release, post-fermentation

sulfites added – 60-80 ppm

Alcohol / Volume: 14.5% Acidity: 6.3 g/l Residual Sugar: 6.8 g/l