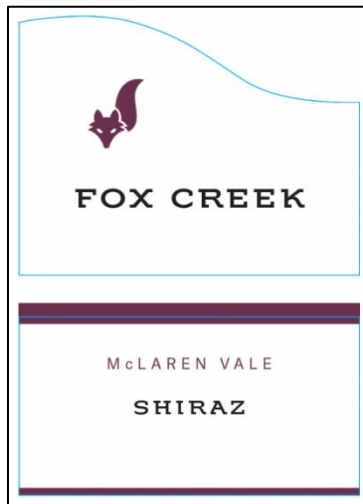


# the wine trust

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 Shiraz

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. The McLaren Vale Shiraz uses fruit from 30-year old vines grown on sandy red loam soils. Picked at flavor maturity, the destemmed grapes are fermented in 5-10 ton open-top fermenters for 8-10 days. The wine is then aged in older French and American oak hogshead barrels (used staves with new ends) for 12-15 months, filtered, bottled and released. The result is a dark red and purple gem featuring a ripe nose of red cherry, ripe raspberry, blueberry, dark plum and blackcurrant, with subtle oak and nutmeg, clove and cinnamon notes. A lush red fruit palate is framed by a fine vein of acidity completed by mouth-filling tannins and a long finish. A classic McLaren Vale Shiraz!



**91 Points (2022 Australian Wine Companion)**

## Technical Specifications

<b>Varietal Composition:</b>	100% Shiraz
<b>Vineyard Region:</b>	South Australia – McLaren Vale
<b>Production Volume:</b>	1,500 cases
<b>Vineyard Characteristics:</b>	30 year old vines, flat topography, sandy red loam
<b>Wine-Making / Vinification:</b>	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 12-15 months in older French and American oak hogshead barrels, filtered, no bottle aging pre-release Post-fermentation sulfites added – 60-80 ppm
<b>Alcohol / Volume:</b>	14.5%
<b>Acidity:</b>	6.79 g/l
<b>Residual Sugar:</b>	3.7 g/l