



# FOX CREEK

FROM THE SOILS OF McLAREN VALE™



## VINEYARD THREE BLOCKS

Cabernet Sauvignon

## VINTAGE 2016

### APPEARANCE

Dark Cherry

### BOUQUET

A complex nose with hints of mint, dried herbs, cassis, fresh cherries, raspberry, plum and olive. Underlying the rich fruit is are layers of milk chocolate, tobacco and brown spice.

### PALATE

Lively blackcurrant, raspberry and plum fruit combine with olive, chocolate and light toast. Focused acid combining with the savory, but dusty tannins give the wine elegance, finesse and length.

### ALCOHOL

14.0%

### AGEING POTENTIAL

A vibrant and elegant wine which will drink well from mid-2018 onwards and will reward careful cellaring until at least 2028 and beyond.

### WINEMAKERS

Scott Zrna + Ben Tanzer

### WINEMAKING

As the name implies, 'Three Blocks' is sourced from three very different premium McLaren Vale vineyards each featuring different soil types; one vineyard has well drained sandy loam soils over silica sand and clay

formation, the second, grey sand over North Maslin sandstone and the third featuring black Biscay clay over Pirramimma sandstone.

2016 had a wet and cool growing season which led into a mild ripening and harvest period. Dry conditions during February and March allowed fruit to ripen with little threat of disease and picking could occur at optimal flavour and sugar development. These conditions produced vibrant wines, exhibiting concentrated berry and balanced flavour profiles with crisp elegant tannins.

The grapes were harvested in the cool of the night between the 11th and March 24th when fruit flavours, grape tannins and acids all reached maturity and balance. Fermentation on skins was for 8-10 days with all wines completing fermentation in barrel. Each parcel of fruit was matured in oak from a range of French coopers specifically matched to these Cabernet vineyards. Each batch was shifted between different oak types of new to 4-year-old oak barrels to impart layers of flavour and enhance the structure during the wine's 18-month maturation. The final blend used different percentages of each vineyard parcels to achieve the layers of flavour and tannin profile we desired when initially creating the blend.