



Tasting Notes

2006 Reserve Cabernet Sauvignon

Appearance

Vibrant cherry red.

Bouquet

Complex spicy ripe tobacco leaf with red cherry ripe varietal fruits and black clove and aniseed.

Palate

Super rich sweet entry leads onto the solid rich mid palate – a refreshing cabernet style with tannins evident, but not obtrusive. Flavours are generous with sweet juicy blackcurrant and raspberry fruits.

Winemaking

Sourced from our premium McLaren Vale vineyards with well drained sandy loam soils and red alluvium. Harvested when fruit flavours, grape tannins and acids reached maturity.

Fermentation on skins was for 8 - 10 days with a proportion of the wine (70%) completing barrel fermentation. Considered maturation of each vineyard batch in specialised oak from a range of coopers from France, and USA. Matured for 20 months in new and used oak barrels. Barrel by barrel selection during all stages of fermentation and barrel maturation to ensure only the best Cabernet barrels were selected for the final blend.

Ageing

Drink between 2007 and 2012.

Viticulture

Nick Wiltshire

Winemakers

Chris Dix & Scott Zrna

Alc. /Vol.

14.5%

Awards

- **Blue Gold Award/Top 100, Sydney International Wine Competition 2009**
- **Silver Medal, International Wine & Spirit Competition 2008**
- **Bronze Medal, Royal Adelaide Wine Show 2008**
- **Commended, Decanter World Wine Awards 2008**

Press Reviews

“You won’t often see me review McLaren Vale cabernet – I’m too much of a fan of the region’s shiraz. However, the Fox Creek Reserve stood out. It’s soft, generous, black cherry fruit, complemented by mocha oak flavours, was like drinking a vinous equivalent of black forest cake. Its fine tannins will hold it up for some short-term cellaring too.”

***Fergus McGhie, Canberra Times,
14/01/2009***

“Poised and elegant cabernet from McLaren Vale. Typically lush and plump in the middle, yet there is excellent structure with grainy tannins, fine-grained oak and intensely concentrated effortlessly long fruit. One for the cellar. 92/100.”
Ray Jordan, West Australian, 31/01/2009