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New Releases



2010 SHADOW'S RUN SAUVIGNON BLANC

This wine has traditional aromas of lemon, lime and fresh cut herbs. The soft juicy fruit-driven palate of grapefruit, pineapple, mandarin and mango has a clean refreshing finish, much like old fashioned lime juice cordial.

The fruit was harvested mid February with excellent balance and fruit flavours from a moderate ripening season. The vine's excellent canopy and hydration protected the fruit from the sun and preserved its varietal aromas. Fermentation ran for 16 days and used two specially selected yeasts to enhance varietal characteristics in the wine. The wine

was lees stirred weekly for 13 weeks to enhance the wine's mouth-feel and structure.



2010 SHADOW'S RUN UNWOODED CHARDONNAY

Shadow's original white varietal is back. The 2010 vintage of the Unwooded Chardonnay has wonderful aromas of white nectarine, citrus and tropical fruit. The palate has flavours of white and golden peach, pineapple, mango and nectarine that complement the round, generous mouth-feel all leading to a fresh citrus finish.

Ripening occurred in mid February, the tropical and stone fruit flavours appeared late during the ripening but the mild nature of the

season has preserved the crisp acid structure. The fruit was selected in the vineyard for its flavour and suitability to the unwooded style. The wine was fermented for two weeks in stainless steel tanks at cool temperatures to maintain the purity of fruit and the fresh zesty structure of this wine.

Both wines are made to be enjoyed while young and will retain fresh fruit characters for the next couple of years.



CIRCLE MEMBERS DON'T FORGET!

If you have an order for Autumn despatch please don't forget our cut off date for any changes is Tuesday 22nd March 2011. Also, if your credit card has changed or expired please contact us so you don't miss out.

Chunky Move at the Creek

A new friendship has formed between Fox Creek and Chunky Move in Melbourne. Founded in 1995 by Artistic Director Gideon Obarzanek, Chunky Move has earned an enviable reputation for producing a distinct yet unpredictable brand of genre defying dance performance. Chunky Move's work constantly seeks to redefine what is or what can be contemporary dance within an ever-evolving Australian culture.

In 2011 Dance Massive Melbourne will showcase an exhilarating collection of works by some of Australia's finest contemporary dancers and choreographers including two new Chunky Move productions Connected and Faker, both co-presented with the Malthouse Theatre.

CONNECTED

11 – 20 March 2011

(Merlyn Theatre, Melbourne)

Teaming up with Californian artist, Reuben Margolin, Gideon Obarzanek animates both the body and the machine through physical connection between the dancers and Margolin's purpose built, kinetic sculpture. The dancers build their performance while constructing the sculpture in real time, beginning with simple movements and hundreds of tiny pieces. Over time these basic elements and simple physical connections quickly evolve into highly sophisticated structures and complex relationships.

FAKER

23 March – 2 April 2011

(Beckett Theatre, Melbourne)

Gideon Obarzanek has created Faker, a disarmingly personal solo performance of his own. Faker arose out of a two week workshop Obarzanek undertook with a young dancer. Despite best intentions, not everything went to plan. Obarzanek performs the dual roles of choreographer and the questioning protégé, as he peels back the layers of his creative processes and discovers its real cost, and what it means to doubt oneself as an artist and as a mentor.

"Deeply involving... Faker does it expertly and memorably". The Australian

SPECIAL PACKAGE OFFER FOR FOX CREEK WINE CLUB MEMBERS

Book for both Connected and Faker and SAVE 12% with the \$75 Chunky Package (plus min booking fee \$1.50). Simply quote 'PACKAGE' when booking with M-Tix on 03 9685 5111 or in person at the Box Office (113 Sturt Street Southbank). Offer not available online.



Connected. Photo: John Drysdale / Getty Images .



Faker. Pictured Gideon Obarzanek. Photo: Heidrun Lohr.

Limited Release

2002 RESERVE SHIRAZ DOUBLE MAGNUMS (3 LITRES)

- **Gold Medal**, International Wine Challenge of Asia 2004
- **Gold Medal**, Sydney Royal Wine Show 2004
- **Gold Medal**, San Francisco International Wine Show 2005

When the 2002 Reserve Shiraz was first released in April 2004, Campbell Mattinson gave it 92 points.

"The fruit definition here is a lot clearer, and more impressive, than you might expect – this is by no means an over oaked monster. It's all blackberry, raisin, licorice and coal – in that order of expression – and while there's a whiff of oily, toasty coconut to the oak, it is understated, supportive and unprepossessing. The tannins are rich, firm, swaggering and ripe – it's a wine in fine form. Drink 2007-2014."

It scored 94 points in the Courier Mail in June 2004.

"A McLaren Vale star that in a few short years has achieved cult-classic status and from this wonderful vintage, it shows class. Rich, opulent, dark berries, spice, chocolate, this is a terrific wine which matches the very best vintages of the past. Don't miss it."

In September 2006 Decanter Magazine classified the wine as outstanding (5 Stars).

"Complex and spicy nose. Very good, rich, intense, dark fruit flavour, evolving well with supple textured tannins, fruit acidity and genuine complexity and balance. Overall, very good finesse and structure (3 to 12 years)."

In a vertical tasting done last winter our winemaker described the wine as having a rich and full palate with hints of cherry and raspberry conserve finishing with charry oak and good structure and that it would drink well up to 2015. With Langton's 'Excellent' Classification this is truly a collector's item. These double magnums have gold labels etched into the glass and are individually numbered and presented in a wooden box. There were only 50 produced.



RED BARON NAVIGATES NEW AIRSPACE

International airline, V Australia (Virgin) have selected the 2009 Red Baron Shiraz to serve to their customers in Business Class until July.

BIG WINNER

Queensland Wine Club member Graeme Wilson recently bought a Museum Reserve Shiraz pack from us, and as a result was entered in a competition to win an Imperial (6 litre) bottle of 2002 Reserve Shiraz. These Imperials are very rare (we only make 10 per vintage) and are usually only used for charity donations.

Graeme was over the moon "Apart from numerous wins of huge amounts of money (according to my e-mail), from many parts of the world, in things of which I have never heard of – money to be sent when I send details of my bank etc. – this seems to be a win at very long last!

My age is 93, and I am still drinking wine. This one presents a challenge of when, where and how it is to be enjoyed. I will be torn between sharing it with friends, and resenting any being drunk by the many who don't really appreciate good wine!"

A NEW CUB IN THE FOX CREEK FAMILY!

Matt Murray, our intrepid Sales Manager and his beautiful wife Schona have become proud parents for the first time. A week after her due date, daughter Lilly Kate Murray finally decided to grace Matt and Schona with her presence on the 3rd of February. Both parents are over the moon and we are all very excited for them.



Snippets of Our Latest Press

On the 14th December 2010, David Kellaway wrote about our wines and our winemaker, Scott Zrna in the article 'Just What the Doctor Ordered' on the website www.shenzhen.urbanatomy.com We have been having great fun with it around the office at poor Scott's expense. Lucky he has broad shoulders.

*"I love it when winemakers visit Guangzhou. They are usually honest, down-to-earth types with good senses of humour and not too much marketing hype... so it was a pleasure to meet Scott Zrna, from Fox Creek Winery in McLaren Vale just south of Adelaide, at a tasting last month arranged by Summergate Wines. Scott is Fox Creek's senior winemaker, but you wouldn't think so from looking at him; in his early 40's, **gloriously bald headed, with a beard and somewhat stout: he looked like he'd just stepped off the back of a Harley-Davidson!** Scott brought with him a collection of wines from a winery which, though a mere 15 years old, is already producing some world-class wines..."*

2008 Reserve Merlot

Gold Medal & Winner
Best Australian Merlot, Mondial du Merlot (Switzerland) 2010

"Everyone has a wine-snob mate and this is the drop to knock their socks off."

– MX Brisbane, Sydney & Melbourne, October 2010

"Despite being a McLaren Vale regional red first and foremost, this wine captures merlot varietal personality well. Plum, blackcurrant pastille, spice, dark chocolate and cedary aromas are very inviting and juicy. It tastes supple and friendly, with intense flavours echoing the elements on the nose. It has a medium body and a long, lip-smacking finish."

– Ralph Kyte-Powell,
The Age, Jan 2011

Rich, weighty, fairly oaky and solid, this is a typical McLaren Vale red, although this much flavour and presence is not as expected in merlot as it would be in a shiraz. Brazil nuts, dried banana, savoury and tasty, with a rich, fleshy palate."

– 4 Stars, Huon Hooke, Top 100 New Releases, Australian Gourmet Traveller Wine, Dec/Jan 2011

Thirsty work!

The bottle in question is a 2002 Fox Creek Reserve Shiraz Magnum, rescued from one of my mate's cellars at Kennard's Wine Storage at Milton, adjacent Suncorp Stadium in Brisbane. The bottom floor of the facility was dedicated climate controlled wine storage, and the first two levels of the bottom floor went under water. I had a number of close friends affected by this, but the owner of this bottle is currently in the UK working as a Brand Manager for Heineken, so his folks and I got the job. It was a stinky and back breaking job to get all of the wine out of the facility, but I only get drafted in for the big jobs!!

– Paul McMonagle
Gaia Fine Wine Merchants, QLD



Paul McMonagle,
Our distributor in QLD



Autumn 2011 Mixed Dozen

The Fox Creek Circle Mixed Dozens for Autumn 2011 are listed below. **If you require any changes to your mix or would like to add to your order please contact us by Tuesday 22nd March as dispatch will start on Wednesday 23rd March.**

Those who have ordered single variety dozens for Autumn will receive them at the same time. If your credit card has changed or expired please contact us so you don't miss out.

WHITE DOZEN

- 2010 Shadow's run Sauvignon Blanc
- 2010 Shadow's run Unwooded Chardonnay
- 2008 Chardonnay
- 2010 Verdelho
- 2010 Sauvignon Blanc

Mail Order Price **\$186.00**
Fox Creek Circle Price **\$160.00** delivered



RED DOZEN

- 2008 Shadow's run Shiraz-Cabernet Sauvignon
- 2009 Red Baron Shiraz
- 2008 Duet Cabernet Sauvignon-Merlot
- 2008 JSM Shiraz-Cabernet Sauvignon-Cabernet Franc
- Vixen Sparkling Shiraz-Cabernet Sauvignon-Cabernet Franc
- 2008 Short Row Shiraz
- 2008 Reserve Cabernet Sauvignon

Mail Order Price **\$263.00**
Fox Creek Circle Price **\$225.00** delivered



MIXED DOZEN

- 2010 Shadow's run Sauvignon Blanc
- 2010 Shadow's run Unwooded Chardonnay
- 2008 Chardonnay
- 2010 Sauvignon Blanc
- 2010 Verdelho
- 2008 Shadow's run Shiraz-Cabernet Sauvignon
- 2009 Red Baron Shiraz
- 2008 Duet Cabernet Sauvignon-Merlot
- 2008 JSM Shiraz-Cabernet Sauvignon-Cabernet Franc
- 2008 Short Row Shiraz
- 2008 Reserve Cabernet Sauvignon

Mail Order Price **\$235.50**
Fox Creek Circle Price **\$202.00** delivered



MCLAREN VALE VINTAGE AND CLASSIC CAR DAY

It's on again! On Sunday 10th April both cars and wines will be showcased in the 6th Vintage and Classic Day in McLaren Vale. The beautiful old cars will cruise Main Road, McLaren Vale at approximately 11.15am before dispersing to various wineries for display from 12:30 until 3pm.

Visit our Cellar Door to check out the huge Jaguar display. Linger for a while and buy one of our regional platters or something tasty from the BBQ. www.vintageandclassic.com.au



We're Getting a Little Bit Fancy

We've always been fancy with our wines but now we're getting a little bit fancy with our technology. In December we went live with our new and improved website, a Fox Creek Wines Facebook page, an iPhone app and purchased an iPad (so cool) for Cellar Door to use in conjunction with the Great SA Wine Adventure. We are now officially part of the new technology era.

Website

Our website has had a complete overhaul. The new design picks up on elements from our classic split labels. The usability and shopping experience has been improved to hopefully make ordering our wine online easier. You can still login with your same username and password which will bring up your special wine club prices.

Over the next twelve months small additions will be made to the website to hopefully further enhance your experience. Let us know what you think or if you have any requests for future improvements to our website.

A special thanks to all at Lithe: Adaptive Web Solutions who were very helpful throughout the entire development process.

Facebook Page

We were tired of Shadow getting all the attention on Facebook with his group, Shadow's Round Up so, after a long wait, Fox Creek now has it's own page. Make sure you 'like us' so that you can be kept up to date on all our news and offers. Liking us also makes us feel good.

www.facebook.com/foxcreekwines.au

iPhone App

Fox Creek is also happy to be involved in the Connect McLaren Vale iPhone Application which has been produced in conjunction with the Onkaparinga Council. This is a free regional guide to McLaren Vale streaming direct to your iPhone and iPod Touch. Download now by searching "Connect McLaren Vale" in the App Store or enter the address <http://bit.ly/gYkmBT> It doesn't matter if you are a local or are travelling; this app showcases the best of what the region has to offer.

The app includes gps maps, latest news, wineries, restaurants, accommodation and events – basically everything you need to know to tour our region right down to the location of public toilets. Eventually this app will be available for all phones but in the meantime, if you don't have an iPhone, you can visit <http://conncet-tourism.com/mclarenvale/> and follow Connect Tourism on Facebook and Twitter.

Great SA Wine Adventure

Those clever boys from Qwoff (<http://www.qwoff.com.au>) have been at it again. First it was Qwoff, the social networking site for lovers of Australian wine. Then QwoffTV took the boys on the road in a blue kombi where they video their experiences and upload them to share with their members online.

Now they have created the Great South Australian Wine Adventure in conjunction with the South Australian Tourism Commission. This enables everyday people to join in the fun of wine tasting with the ability to share their recommendations and experiences with other wine lovers online. There is no better way for us to promote our wines than through you, our customers.

Register to join the adventure at www.greatwineadventure.com and you could WIN one of 3 ultimate wine adventure prizes (first prize is valued at \$6,000). You will be able to check in and post your comment either from our new iPad at Cellar Door or from the comfort of your home if you have visited our cellar door and would like to share your experience. Once you have checked in you will unlock some awesome little rewards from participating wineries, currently at Fox Creek you are able to taste the trophy winning 2006 Reserve Shiraz from our museum stock. Our Cellar Door staff will be more than happy to help you through the process.



Exhibitions at Cellar Door

ABORIGINAL CONTEMPORARY ARTS EXHIBITION BY ALLAN SUMNER

March & April 2010

Allan Sumner is a recognised accomplished artist in South Australia, with a mixture of Western Desert and Ngarrindjeri bloodlines. His artwork reflects this unique blending of cultures, specializing in acrylic on canvas and hand carved artefacts. Over the past 10 years, his work has been sold privately or commissioned by private organisations. He has drawn much of his inspiration from family times around the campfire and fishing along the lower Murray River and the Coorong. An important part of his life and artwork focuses around his love for his country, culture and close connection with his land.

www.aboriginaldreamarts.com



REGIONAL PLATTERS AND SEASONAL GARDENS

Exciting news! We now have regional platters available from our Cellar Door for those that wish to linger longer with a glass of wine and enjoy our beautiful cottage gardens. The platter for two is great value at \$20 and includes two cheeses from Alexandrina Cheese, the Mt Jagged Matured Cheddar and Gouda with Caraway Seeds; Lloyd Brothers' Traditional Olive Tapenade and Tuckers' Gourmet Crackers. All the products are made by South Australian family owned companies, just like the glass of Fox Creek you will need to drink with it.



SEE YOU AT THE CELLAR DOOR SOON!

Cellar Door is open for tastings between
10am and 5pm seven days a week.
Malpas Road, McLaren Vale.

EXTREME WEATHER DEVASTATION AND CIRCLE CLUB AUTUMN DELIVERIES

Like most Australians who weren't affected by the recent extreme weather events, we looked on in horror at the images in the news of the devastation caused by the flooding and cyclone in the Eastern states. Our hearts go out to those affected and as a gesture of support Fox Creek (and many other McLaren Vale wineries) donated \$1 from every bottle sold at our

Cellar Door on Australia Day to the relief fund.

We realize that for Circle Club members affected it may take a while to recuperate, and it may not be a good time to receive their Autumn Circle wine. For those members who have an Autumn order and would rather NOT receive it when it is due in March, please let us know.