

First Creek

COMPANY PROFILE

First Creek Wines are located in the Hunter Valley, Australia's oldest wine producing region.

A parcel of land in the heart of Pokolbin with "First Creek" as its northern border was chosen as the site most suited for the establishment of a large modern winemaking/ bottling / storage and retail complex.

First Creek wines is building on the synergy of modern winemaking technology and the great traditions of the Hunter Valley to develop a brand synonymous with quality Australian wines domestically and internationally.

Winemaking Philosophy

At First Creek Wines, our winemakers understand that premium table wines can only be produced using the best fruit along with various oak barrel combinations and a relentless attention to detail in the wine making process to ensure a quality end product.

Packaging and Image.

The property has many kangaroos that graze among the Casuarina trees that line First Creek that forms our northern boundary. This became the inspiration for our commercial label.

The label was originally designed specifically for the export market. The response we have had from consumers has been so strong that we have decided to launch our commercial range in the same bold livery.

Nasze Wina



FIRST CREEK VERDELHO

The Grapes:

Harvested from the Bishop Grove Vineyard in the Lower Hunter Valley.

Winemaking:

The grapes were picked at optimum ripeness for flavour and balance. Gentle pressing and cool fermentation was used to preserve the fruit flavours. No oak was used in the production of this wine.

Tasting Notes:

Tropical fruit and musk aromas with hints of passionfruit and spice. Luscious ripe flavours are balanced by zesty acid and long flavours.



FIRST CREEK CHARDONNAY

The Grapes:

Made from grapes grown in the Hunter Valley in the Trinity Vineyard and Cooper Estate Vineyard on Lovedale Rd in the Lower Hunter Valley.

Winemaking:

The grapes were harvested at night and gently crushed and pressed to reduce oxidation. Cool fermentation ensured the retention of the Chardonnay fruit flavours. A portion of the wine was barrel fermented then blended with the balance of the wine prior to bottling.

Tasting notes:

Aromas of fig and melon with a background of spicy oak. The palate is viscous with sweet melon and tropical fruit supported with fresh acid giving length and life to the wine.



FIRST CREEK CABERNET MERLOT

The Grapes:

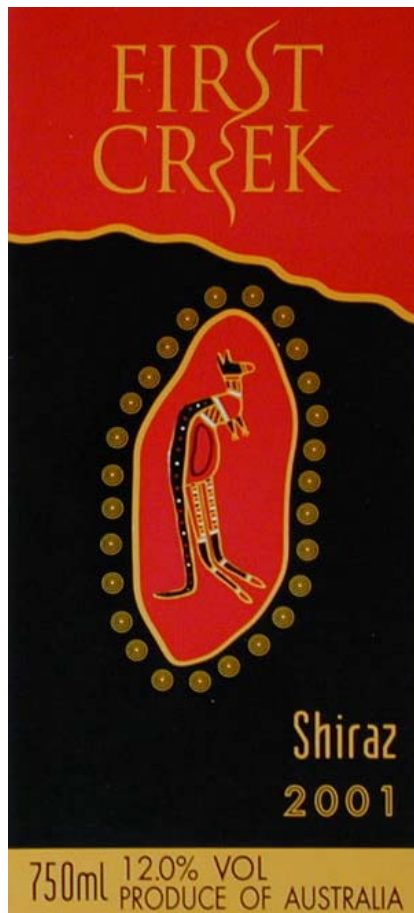
From the Broke – Fordwich and Wybong areas in the Hunter Valley.

Winemaking:

Each parcel was fermented separately in open fermenters. Pumping over of juice every four to six hours ensured flavour and colour extraction. The skins were pressed and the pressings returned to the wine. A portion of the wine was aged in small oak barrels then blended.

Tasting Notes:

Ripe berry fruits with some spice and tobacco. Flavours are sweet and soft with berry fruit and fine chalky tannins.



FIRST CREEK SHIRAZ

The Grapes:

100% Hunter Valley Shiraz.

Winemaking:

The grapes were crushed and fermented in small batches. The wine was pumped over every four hours to maximise colour and flavour extraction. The fermented wine was matured in small oak barrels prior to bottling.

Tasting Notes:

Aromas of mulberry and spice with some sweet oak. The palate is soft with ripe fruit and soft fine tannins.