



2011
SAUVIGNON
BLANC



FOXES ISLAND

SAUVIGNON BLANC 2011

VINEYARD

Belsham Awatere Estate

The fruit was exclusively grown on the Belsham Awatere Estate. Densely planted, the vine yields are minimised and the fruit is meticulously hand tended.

REGION

Awatere Valley
Marlborough, New Zealand

WINEMAKER

John Belsham

www.foxes-island.co.nz

WINEMAKING

Once full ripeness was achieved, the fruit was handpicked, chilled, destemmed and lightly pressed. The juice was allowed to settle then fermentation began in a combination of stainless steel and large neutral French oak barrels with a portion of the wine undergoing indigenous fermentation. Allowed to age on lees for 4 months, the wine was then racked, settled and bottled under strict anaerobic conditions to retain its freshness. The wine is allowed to bottle age prior to release.

TECHNICAL DETAILS

Bottling Date	April 2012
Total Acidity	7.0 g/L
pH	3.05
Residual Sugar	2.1 g/L
Alcohol	13.0%

TASTING NOTE

A true sophisticate, this wine has the classic Belsham signature; layers of flavour and texture with perfect pitch tension and balance. Structured to support generosity in youth and grace with age, flavours of ripe alpine herbs, wet crushed stone, guava, white peach and Tahitian lime are seamlessly interwoven with a fine, creamy texture that stretches long across the palate.