



2006
PINOT NOIR

FOXES ISLAND
PINOT NOIR 2006

Vineyards:

Belsham Awatere Vineyard
Belsham Rapaura Home Block Vineyard

Grown on the Belsham Awatere Vineyard and Rapaura Home Block Vineyard in Marlborough, John Belsham selected each block for this wine. With close vine plantings, low yields and a focus on quality, the vineyard is hand tended and harvested.

Region:

Marlborough, New Zealand

Winemaker:

John Belsham

www.foxes-island.co.nz

Winemaking:

Harvested between 23.5° and 25.0° Brix, the fruit was handpicked and subsequently cooled to 4°C. Following de-stemming and an extended cold maceration, the must was warmed and fermented using indigenous yeasts in small, open-topped oak and stainless steel fermenters. At the completion of fermentation, the wine was drained and the skins were gently pressed. The individual lots were then matured in tight grained, French oak barriques for 14 months. A final barrel selection was determined and then expertly blended. The resulting wine was egg white fined and bottled.

Technical Details:

Bottling Date	July 2007
Total Acidity	6.0 g/L
pH	3.58
Residual Sugar	1.9 g/L
Alcohol	13.5 % vol

Tasting Note:

Feminine and elegant, this wine has lovely aromas of violets and spice supported by flavours of vibrant red and dark fruit underscored by toasty oak and supple tannins that give it length and grace. Enjoy the wine now for its youthful charm or allow it to unravel its layers as it matures over several years. (January 2010)



MARLBOROUGH

