



2004
Pinot Noir

FOXES ISLAND

PINOT NOIR 2004

Vineyard:

Belsham Awatere Estate
Rapaura Home Block

The fruit was selected from the best sections of each vineyard.

Densely planted, the vine yields are minimised and the fruit is meticulously hand tended.

Region:

Awatere Valley & Rapaura
Marlborough

Winemaker:

John Belsham
www.foxes-island.co.nz

Winemaking:

Harvested between 23.5 and 25°Brix, the fruit was hand picked and cooled to 4°C. Following de-stemming and an extended cold maceration, the must was warmed and fermented in small open-topped oak and stainless vessels. At dryness, the wine was drained and the skins gently pressed following which the individual batches were matured in tight-grained French oak barriques for 10 months. The final barrel selection was blended, egg-white fined and bottled in May 2005.

Bottled: May 2005

Alcohol: 13.5%

Cellar Tasting Note:

In youth, Foxes Island Pinot Noir characteristically has a tight, dark core of fruit supported by firm yet supple tannins.

With the benefit of time, the 2004 is quite graceful and complete, showcasing secondary flavours that are savoury and toasty with hints of mocha, wild mushroom and spice whilst the core is supple and long.