



MARLBOROUGH





2008  
PINOT NOIR

FOXES ISLAND  
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**Vineyards:**

Belsham Awatere Estate Vineyard  
Marlborough

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

**Region:**

Marlborough, New Zealand

**Winemaker:**

John Belsham

[www.foxes-island.co.nz](http://www.foxes-island.co.nz)

**Winemaking:**

Harvested between 23.5 and 25.5 Brix, the fruit was hand picked and cooled to 40C. 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 March 2009.

**Technical Details:**

Total Acidity	5.9 g/L
pH	3.43
Residual Sugar	1.7 g/L
Alcohol	13.5% vol

**Tasting Note:**

This succulent wine has aromas of violets and English rose with seductive flavours of mocha, dark fruits and subtle toasty notes supported by rumbling, long tannins. Enjoy the wine today or allow it to age gracefully over the next ten to fifteen years.  
January 2010.