



2008
SAUVIGNON
BLANC

FOXES ISLAND
SAUVIGNON BLANC 2008

Vineyards:

Belsham Awatere Estate
Belsham Vineyard Selections

Region:

Marlborough, New Zealand

Winemaker:

John Belsham

www.foxes-island.co.nz

Winemaking:

Harvested in late April at 23.5 Brix the fruit was hand picked, chilled, de-stemmed, pressed and allowed to settle. Subsequently the juice was fermented in stainless steel and in a small percentage of new French oak at cool temperatures over 25 days. Following ageing on light lees for 3 months the wine was racked, settled and bottled under strictly anaerobic conditions to retain its freshness.

Technical Details:

Bottling Date	February 2009
Total Acidity	7.3 g/L
pH	3.16
Residual Sugar	3.9 g/L
Alcohol	13.5% vol

Tasting Note:

Crafted from generously flavoured fruit, the wine expresses ripe alpine herbs, crushed stone and tropical fruit flavors. The textural enhancement from moderate lees ageing offers a refreshing and fulfilling glass of Sauvignon that will continue to deliver over the next two to three years. (December 2008)