



2010
Sauvignon
Blanc



FOXES ISLAND

SAUVIGNON BLANC 2010

Vineyard:

Belsham Awatere Estate

Region:

Awatere Valley
Marlborough, New Zealand

Winemaker:

John Belsham

www.foxes-island.co.nz

Winemaking:

Harvested at 23.5 Brix the fruit was handpicked, chilled, de-stemmed, pressed and allowed to settle. The juice was fermented in a combination of stainless steel and neutral French oak barrels at cool temperatures over 25 days. Following ageing on lees for 3 months, the wine was racked, settled and bottled under strictly anaerobic conditions to retain its freshness. This wine is allowed to bottle age one year prior to release.

Technical Details:

Bottling Date	September 2010
Total Acidity	7.7 g/L
pH	3.17
Residual Sugar	2.5 g/L
Alcohol	13.5%

Tasting Note:

A true sophisticate, this sustainably produced wine has the distinguished Belsham signature; layers of flavour with perfect yin-yang tension and balance. Ripe alpine herbs, wet crushed stone, guava, white peach and zesty lime are beautifully wrapped together with a fine, creamy texture that stretches across the palate echoing an unforgettable classic.