



2005
RIESLING

FOXES ISLAND

RIESLING 2005

VINEYARD:

BELSHAM AWATERE ESTATE

THE FRUIT IS GROWN ON THE VERY STONY, LOWER TERRACE OF THE AWATERE ESTATE VINEYARD

REGION:

AWATERE VALLEY
MARLBOROUGH, NEW ZEALAND

WINEMAKER:

JOHN BELSHAM

www.foxes-island.co.nz

WINEMAKING:

HARVESTED IN LATE APRIL AT 23.0 BRX THE FRUIT WAS HANDPICKED, COOLED TO 4° C, WHOLE BUNCH PRESSED, SETTLED AND RACKED. SUBSEQUENTLY, THE JUICE WAS FERMENTED IN STAINLESS STEEL AT COOL TEMPERATURES OVER 21 DAYS. FOLLOWING AGEING ON LIGHT LEES FOR 4 MONTHS THE WINE WAS BOTTLED UNDER STRICTLY ANAEROBIC CONDITIONS TO RETAIN ITS FRESHNESS.

TECHNICAL DETAILS:

| | |
|----------------|----------------|
| BOTTLING DATE | SEPTEMBER 2005 |
| TOTAL ACIDITY | 7.7 G/L |
| PH | 3.03 |
| RESIDUAL SUGAR | 7.7 G/L |
| ALCOHOL | 13.3% |

TASTING NOTE:

2005: THE WINE EXHIBITS DELICATE FLORAL NOTES OF WHITE PEACH AND JASMINE. THE PALATE IS SUPPLE AND FLINTY WITH SUFFICIENT FRUIT RIPENESS TO CARRY THE SMALL AMOUNT OF RESIDUAL SUGAR. IT FINISHES WITH A LIGHT AND REFRESHING CRISPNESS. IT'S STRUCTURE INDICATES A GREAT POTENTIAL TO AGE.

2014: THE 2005 HAS CONTINUED TO DEVELOP BEAUTIFULLY SINCE ITS FIRST RELEASE IN 2007. LOVELY TOASTY NOTES AND FLINT ACCENTUATE SECONDARY FRUIT FLAVOURS OF RIPE NECTARINE AND WARM CITRUS.