



2007
RIESLING

AIR NEW ZEALAND
2007 WINE AWARDS

CHAMPION RIESLING

FOXES ISLAND

RIESLING 2007

VINEYARD

BELSHAM AWATERE ESTATE

THE FRUIT IS GROWN ON A VERY STONY, LOWER TERRACE OF THE BELSHAM AWATERE ESTATE.

REGION:

AWATERE VALLEY
MARLBOROUGH NEW ZEALAND

WINEMAKER:

JOHN BELSHAM

www.foxes-island.co.nz

WINEMAKING:

HARVESTED IN LATE APRIL AT 22.0 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 2007
TOTAL ACIDITY	7.5 G/L
PH	3.10
RESIDUAL SUGAR	7.5 G/L
ALCOHOL	12.5%

TASTING NOTE:

SEPTEMBER 2007: FLAVOURS OF ZESTY CITRUS, WHITE PEACH AND DELICATE WHITE FLOWERS. THE PALATE IS SUPPLE AND FLINTY WITH NICE ACIDITY & PH TO BALANCE THE SMALL AMOUNT OF RESIDUAL SUGAR. IT FINISHES WITH A LIGHT AND REFRESHING CRISPNESS WHILE IT'S STRUCTURE INDICATES GREAT POTENTIAL TO AGE.

MARCH 2014: THE 2007 HAS CONTINUED TO DEVELOP BEAUTIFULLY SINCE ITS FIRST RELEASE IN NOVEMBER 2007. LOVELY TOASTY NOTES AND FLINT ACCENTUATE SECONDARY FRUIT FLAVOURS OF RIPE NECTARINE, WARM CITRUS AND RIPE HERBS. THE FINE STRUCTURE & ACIDITY ADDS AN UNDERLYING ELEGANCE.