



2010  
RIESLING



# FOXES ISLAND

RIESLING 2010

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

## WINEMAKING

A RELATIVELY COOL YET VERY EVEN GROWING SEASON, THE GRAPES FULLY RIPENED WITH WONDERFUL CONCENTRATED FLAVOURS. HARVESTED AT 21..5° BRIX THE FRUIT WAS HAND-PICKED, CHILLED 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 3 MONTHS THE WINE WAS BOTTLED UNDER STRICTLY ANAEROBIC CONDITIONS TO RETAIN ITS FRESHNESS.

CELLARED FOR 3.5 YEARS PRIOR TO RELEASE.

## TECHNICAL DETAILS

BOTTLING DATE	AUGUST 2010
TOTAL ACIDITY	7.6 G/L
PH	3.10
RESIDUAL SUGAR	5.1 G/L
ALCOHOL	12.5%
RELEASE DATE	14 FEBRUARY 2014

## TASTING NOTE

DECIDEDLY FOCUSED AND FINELY TEXTURED, THE 2010 RIESLING REFLECTS THE STONY SOILS IN WHICH IT GROWS. AROMAS OF ORANGE BLOSSOM AND RIPE NECTARINE FILL THE GLASS WHILST FLAVOURS OF WHITE PEACH, TAHITIAN LIME AND WARM WET STONE ARE ACCENTED WITH A HINT OF FENNEL.

THIS WINE WILL AGE FOR MANY YEARS AFTER RELEASE. 252 CASES PRODUCED.