



2012
SAUVIGNON
BLANC



FOXES ISLAND

SAUVIGNON BLANC 2012

VINEYARD

BELSHAM AWATERE ESTATE

THE FRUIT WAS EXCLUSIVELY GROWN ON THE BELSHAM AWATERE ESTATE. DENSELY PLANTED, THE VINE YIELDS ARE MINIMISED AND THE FRUIT IS METICULOUSLY HAND TENDED.

REGION

AWATERE VALLEY
MARLBOROUGH NEW ZEALAND

WINEMAKER

JOHN BELSHAM

www.foxes-island.co.nz

WINEMAKING

A SMALL BUT CONCENTRATED HARVEST, THE FRUIT WAS HAND-PICKED, CHILLED, DE-STEMMED AND LIGHTLY PRESSED. THE JUICE WAS FERMENTED IN A COMBINATION OF STAINLESS STEEL AND NEUTRAL FRENCH OAK BARRELS. ALLOWED TO AGE ON LEES FOR 6 MONTHS, THE WINE WAS BLENDED AND BOTTLED UNDER STRICT ANAEROBIC CONDITIONS TO RETAIN PURITY & FRESHNESS.

THE WINE WAS CELLARED FOR 12 MONTHS PRIOR TO RELEASE.

TECHNICAL DETAILS

BOTTLING DATE	APRIL 2013
TOTAL ACIDITY	7.6 G/L
PH	3.14
RESIDUAL SUGAR	1.3 G/L
ALCOHOL	12.5%
RELEASE DATE	1 MARCH 2014

TASTING NOTE

A TRUE SOPHISTICATE, THIS WINE HAS THE CLASSIC BELSHAM SIGNATURE; LAYERS OF FLAVOUR AND TEXTURE WITH PERFECT PITCH TENSION AND BALANCE. STRUCTURED TO SUPPORT GENEROSITY IN YOUTH AND GRACE WITH AGE, FLAVOURS OF RIPE ALPINE HERBS, WET CRUSHED STONE, GUAVA, WHITE PEACH AND TAHITIAN LIME ARE SEAMLESSLY INTERWOVEN WITH A FINE, CREAMY TEXTURE THAT STRETCHES LONG ACROSS THE PALATE.