



BY JOHN BELSHAM

2008
Pinot Noir

FOX BY JOHN BELSHAM

Marlborough Pinot Noir 2008

Vineyards:

Belsham Vineyard Selections

John Belsham works closely with a select group of vineyard owners who grow grapes specifically for Foxes Island and to his exacting quality requirements. This provides an opportunity for Belsham to craft exceptional wines, representing the best of a region. The sustainably produced wines are designated Belsham Vineyard Selections.

Region:

Marlborough, New Zealand

Winemaker:

John Belsham

Winemaking:

Hand harvested at an average of 24° Brix the fruit was chilled, destemmed, cold soaked for twelve days prior to warming and fermentation in small open topped fermenters. At dryness the wine was drained and the skins gently pressed following which the components were matured in French oak barrels for 10 months before blending and bottling.

Technical Details:

Bottling Date	April 2009
Total Acidity	5.9 g/L
pH	3.47
Residual Sugar	2.1 g/L
Alcohol	13.5% vol

Tasting Note:

This wine captures the essence of Marlborough Pinot Noir. Aged for 10 months in barrel, the wine expresses flavours of cherry, dark berries and spice intertwined with floral nuances and subtle toasty aromas. (March 2010)



WWW.FOXES-ISLAND.CO.NZ

