



BY JOHN BELSHAM

2010

Sauvignon Blanc



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Vineyard:

Belsham Vineyard Selections

The vineyard selections includes fruit from the Belsham Awatere Estate and from select vineyards that provide sustainably certified grapes specifically for Foxes Island. Meeting Belsham's exacting quality requirements, the sub-region fruit sources provides the opportunity to craft wines representing the best of a region.

Region:

Marlborough, New Zealand

Winemaker:

John Belsham

www.foxes-island.co.nz

Winemaking:

Harvested at an average of 24°Brix, the fruit was chilled, destemmed, pressed, settled and subsequently fermented in stainless steel at cool temperatures over 21 days. Following ageing on lees for 3 months the wine was racked, settled and bottled under strictly anaerobic conditions in order to retain its freshness.

Technical Details:

Bottling Date	March 2011
Total Acidity	8.0 g/L
pH	3.14
Residual Sugar	2.7 g/L
Alcohol	13.5%

Tasting Note:

This wine captures the essence of Marlborough. Aged for 3 months on lees, the wine has a creamy texture with expressive flavours of ripe stone fruit, lime, wild herbs and wet stone.