



2012  
Sauvignon Blanc



**FOX** BY JOHN BELSHAM

Sauvignon Blanc 2012

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

**Winemaking:**

Harvested at an average of 24°Brix, the fruit was chilled, de-stemmed, 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	November 2012
Total Acidity	8.0 g/L
pH	3.23
Residual Sugar	1.0 g/L
Alcohol	12.5%

**Tasting Note:**

This wine captures the essence of Marlborough. Vibrant flavours of summer ripe stone fruit, tangy lime, wet stone and ripe wild herbs swirl in a creamy texture that finishes long and lovely.

Enjoy as an aperitif or pair with an array of salads, pastas, grilled fish and vegetables or roast chicken.