



2005
PINOT NOIR

FOXES ISLAND
PINOT NOIR 2005

Vineyards:

Belsham Awatere Estate Vineyard
Belsham Rapaura Home Block Vineyard

The fruit from the best sites on each vineyard are chosen for the blend. Yields are minimised and the fruit is meticulously hand tended.

Region:

Marlborough, New Zealand

Winemaker:

John Belsham

www.foxes-island.co.nz

Winemaking:

Harvested at between 23.5 and 25.0 brix, the fruit was hand picked and cooled to 4°C. Following de-stemming and an extended cold maceration the must was warmed and fermented using indigenous yeasts in small open topped oak and stainless steel tanks. At dryness the wine was drained and the skins gently pressed. The individual lots were matured in tight grained French oak barriques for 14 months. The final barrel selection was blended, egg white fined and bottled unfiltered.

Technical Details:

Bottling Date	July 2006
Total Acidity	6.0 g/L
pH	3.51
Residual Sugar	2.5 g/L
Alcohol	13.8% vol

Tasting Note:

This succulent wine has aromas of violets and Asian spice intertwined with vibrant red fruits, toasty notes and long, ripe tannins. Enjoy now for its supple charm or allow it to unveil its secrets as it matures over the next five to ten years. (January 2007)