



MARLBOROUGH 





2009
SAUVIGNON
BLANC

FOXES ISLAND
SAUVIGNON BLANC 2009

Vineyard:

Belsham Awatere Estate, Marlborough,
New Zealand

Winemaker:

John Belsham

Winemaking:

Hand harvested in April at 23° Brix, the fruit was chilled and de-stemmed before pressing. The free run and light pressings were cold settled, racked and then fermented in stainless steel and 2% new French oak at cool temperatures over 25 days. Following ageing on light lees for 3 months the wine was racked, settled and bottled under strict

www.foxes-island.co.nz

anaerobic conditions to retain its freshness. The wine was then allowed 8 months of bottle age before release.

Technical Details:

| | |
|----------------|---------------|
| Bottling Date | November 2009 |
| Total Acidity | 7.7 g/L |
| pH | 3.2 |
| Residual Sugar | 2.6 g/L |
| Alcohol | 13.5% vol |

Tasting Note:

The fruit flavours were exceptionally concentrated in 2009; a result of the cool and even growing season and densely planted vines planted on free draining, silt loam with underlying mineral rich, alluvial gravels. The resulting wine offers generous flavours of ripe alpine herbs, wet crushed stone, lime zest, guava and white peach. A fine thread runs through the wines' core, complementing the creamy texture and long finish.

Belsham Awatere Estate Sauvignon Blancs have proven to age exceptionally well over time. With the 2009's concentration and structure, this wine will age nicely over the course of the next 5-7 years.