



FOXES ISLAND

BY JOHN BELSHAM

The Icon Series wines are only declared in exceptional years, and the resulting wines are of exemplary quality.

Founder and winemaker John Belsham selects the best fruit in specific areas of the vineyard. The vines are hand tended and the grapes gently handled through every step of the winemaking process. The juice is naturally fermented by indigenous yeast in open top, French oak fermentation cuves, then by gravity, transferred to small, French oak barriques for maturation. Once blended, the final wine is bottled and allowed some bottle age to further develop complexity, prior to release.

The 2012 vintage has a dignified structure that is strong, yet generous. Supple ripe red and dark fruit flavors unfold with layers of exotic spice, dusty rose and toasty sweet oak, that are textural, refined, and wonderfully seductive.

13.5% alcohol

Aged 10 months in French oak

Un-fined, Naturally Vegan Friendly

Foxes-Island.co.nz

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