

2011



PINOT NOIR

BELSHAM AWATERE ESTATE





Le Renard 2011

Vineyard

Belsham Awatere Estate

The fruit is grown on the Belsham Awatere Estate. Densely planted, the vine yields are minimised and the fruit is meticulously hand tended.

Region

Awatere Valley Marlborough | New Zealand

Winemaker

John Belsham

www.foxes-island.co.nz

Winemaking

The 2011 vintage was an even growing year with consistently warm temperatures and seasonally appropriate, short periods of rain keeping the vines perfectly hydrated through the growing season. On 6 February, the vineyard reached 40° C, the highest temperature recorded on the Estate.

Grapes were hand harvested between 23.5 and 25.5°brix. Naturally vinified by indigenous yeasts in open-topped oak cuves, a portion of the grapes were fermented whole cluster. Following fermentation, the individual wine batches were matured in tight-grained French oak barriques for 10 months. With the use of gravity, the wine was gently racked and allowed to settle; no fining agent was used.

Technical details:

Bottling date	April 2013
Total acidity	5.6 g/l
Ph	3.60
Residual sugar	1.3 g/l
Alcohol	13.5%

Tasting Note

The 2011 vintage was beautifully presented, consequently creating a wine that is powerful and tightly structured yet beautifully elegant and supple. Bottled aged four years prior to release in May 2016, aromatics of violets and Indian spice are layered in amongst flavours of dark cherry, blackberry, mocha and toasty oak, A true Icon, Le Renard will continue to mature and develop over the course of 15 to 20 years after release.