

From the Great 2016 Vintage, comes the Foxes Island Estate Pinot Noir. True to form, it's what we come to expect from the man behind so many of New Zealand's top wines, Founder & Vigneron John Belsham, who cellar-aged the wine for 8 years before release. The wine represents decades of expertise and a philosophy shaped by classical French training. "The mark of a great wine is its ability to age. That principle has always guided my approach," says Belsham. "And the 2016 Pinot Noir is a beautiful example; it's vibrant, rich, and refined."

Since 1993, Belsham has been a pioneer of premium, single-vineyard Pinot Noir in New Zealand. The Estate Pinot Noir is an expression of the site's 7 distinct terraces, whilst the indigenous yeast fermentation imparts a unique fingerprint on the wine.

Once bottled, the wine heads to the cellar for one last magical ingredient: time. It allows tertiary development and structural integration. "Time is a human equaliser and a precious commodity," notes Belsham. "Maintaining our ageing program affirms the wine's capacity to be consistently amongst the best."

The wine has a generous core of red fruit, cherry, wild strawberry, and spiced plum, layered with savoury notes of forest floor, truffle, and cedar. Structured and elegant, the palate is long and persistent, underpinned by silky tannins.

Foxes Island Wines is the only winery in New Zealand to cellar-age all of its wines before release.

Clone Composition	Dijon 777, 667, 115
Fermentation	Indigenous Yeast, Open Top, 10% WB
Barrel Program	D&J Marcel Cadet, 25% New
Barrel Maturation	10 months
Bottles Produced	6,667
Alcohol	13.0%
Release Date	June 2025
RRP	NZ \$48

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100%

ESTATE
PINOT NOIR

100%

HAND
HARVESTED

100%

INDIGENOUS
FERMENT

100%

FRENCH OAK

100%

VEGAN
NO FINING

8 YRS

CELLAR AGED

2016