



2010  
CHARDONNAY



# FOXES ISLAND

## CHARDONNAY 2010

### VINEYARD

BELSHAM AWATERE ESTATE

THE FRUIT WAS EXCLUSIVELY 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](http://www.foxes-island.co.nz)

### WINEMAKING

A RELATIVELY COOL BUT EVEN GROWING SEASON, THE GRAPES ENJOYED A LONG HANG TIME AND WERE BEAUTIFULLY RIPE WITH CONCENTRATED FLAVOURS. HAND HARVESTED AROUND 23° BRIX, THE FRUIT WAS CHILLED, WHOLE BUNCH PRESSED AND HELD IN TANK OVERNIGHT. THE JUICE WAS THEN TRANSFERRED TO A COMBINATION OF LARGE FRENCH OAK BARRELS FOR NATURAL FERMENTATION BY INDIGENOUS YEAST. FERMENTATION TOOK 11 MONTHS TO COMPLETE. THE RESULTING WINE WAS THEN BOTTLED & CELLARED FOR 3 YEARS PRIOR TO RELEASE.

### TECHNICAL DETAILS

BOTTLING DATE	JULY 2011
TOTAL ACIDITY	6.7 G/L
PH	3.61
RESIDUAL SUGAR	2.3 G/L
ALCOHOL	13.5%

### TASTING NOTE

AMPLE LAYERS OF TOASTY BRIOCHE, APRICOT, WARM, SUN-RIPE LEMON, MEALY HONEYCOMB & A SPRINKLE OF WHITE PEPPER ARE FINELY SUPPORTED BY WONDERFUL ACIDITY THAT FINISHES LONG AND LOVELY.

THE WINE WILL AGE FOR MANY YEARS TO COME. 228 CASES PRODUCED.