



2006  
CHARDONNAY

FOXES ISLAND  
CHARDONNAY 2006

**Vineyard:**

Belsham Rapaura Home Block Vineyard

The fruit is meticulously hand tended and selected from premium, older vines.

**Region:**

Marlborough, New Zealand

**Winemaker:**

John Belsham

[www.foxes-island.co.nz](http://www.foxes-island.co.nz)

**Winemaking:**

Hand harvested in mid April at 24.5 brix, the fruit was chilled, whole bunch pressed and held in tank overnight. The juice was transferred into tight grained French oak barriques for fermentation by indigenous yeasts. 20% of the barrels were new. Following six months of battonage and partial malolactic fermentation, the wine was left to settle for an additional five months before bottling.

**Technical Details:**

Bottling Date	March 2007
Total Acidity	6.3 g/L
pH	3.42
Residual Sugar	2.1 g/L
Alcohol	13.5% vol

**Tasting Note:**

The full bodied style expresses the complementary characteristics of succulently ripe fruit framed with toasty, creamy notes from the indigenous yeast barrel fermentation and extended lees ageing. The wine retains great concentration and focus which will aid in its elegant maturation over three to four years. (January 2007)