



2007  
CHARDONNAY

FOXES ISLAND  
CHARDONNAY 2007

**Vineyards:**

Belsham Awatere Estate  
Belsham Rapaura Home Block Vineyard

Both the Awatere Estate and Rapaura Home Block vineyards were developed and planted by John Belsham. The vineyards are tightly planted and meticulously hand tended and harvested with only the top performing blocks being selected.

**Region:**

Marlborough, New Zealand

**Winemaker:**

John Belsham

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

**Winemaking:**

Hand harvested at 24° Brix, the fruit was chilled, whole bunch pressed and held in tank overnight. The juice was then transferred into tight grained French oak barriques for fermentation by indigenous yeasts. Following battonage for six months and partial malolactic fermentation, the wine was left to settle for an additional five months before bottling. 25% of the barrels were new.

**Technical Details:**

Bottling Date	March 2008
Total Acidity	6.1 g/L
pH	3.43
Residual Sugar	2.1 g/L
Alcohol	13.5% vol

**Tasting Note:**

A full bodied style, this Chardonnay has the great concentration and focus for which Foxes Island is known. A core of succulently ripe fruit is accented by toasty, creamy notes resulting from an indigenous yeast barrel ferment and extended lees ageing. Structured and balanced, the wine will continue to age beautifully over several years from release. (March 2010)



MARLBOROUGH ○

