



2008
Chardonnay

FOXES ISLAND

Chardonnay 2008

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:

Marlborough, New Zealand

Winemaker:

John Belsham

www.foxes-island.co.nz

Winemaking:

Harvested at 23°Brix, the fruit was chilled, whole bunch pressed and held in tank overnight. The juice was then transferred to a combination of small and large format French oak barrels for fermentation by indigenous yeast. Fermentation took 10 months to complete. The wine was then blended and prepared for bottling.

Technical Details:

Bottling Date	March 2009
Total Acidity	6.0 g/L
pH	3.31
Residual Sugar	4.7 g/L
Alcohol	13%

Tasting Note:

The 2008 epitomizes a powerful elegance that only Chardonnay can command. Aromas of mandarin peel, lemon curd, ripe apricot and toasty brioche set the stage for a fine silky texture whilst flavours of apple, honeycomb and warm white peach are underscored by a long linear finish with perfect pitch acidity.