



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](http://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.