



AOTEAROA NEW ZEALAND
CHARDONNAY
SYMPOSIUM 2023

PROGRAMME

DAY ONE – THURSDAY 5 OCTOBER

NZSVO Technical Workshop

8.30am – 5.00pm

Coffee and conversations from 7.30am

Mihi Whakatau

INTRO: SETTING THE SCENE | Emma Jenkins MW – How far have we come and where will we go?

SESSION 1: STRUCK MATCH

Dr Tracey Siebert – Australian Wine Research Institute	The chemistry and the winery experience
Dr Rebecca Deed – The University of Auckland	Sulphur chemistry from a biological/yeast point of view
Tasting and discussion	

SESSION 2: GREEN & RIPE

Steve Flamsteed – Director, Wine Network Consulting	Australian view point, vineyard and winery
Julian Grounds – Craggy Range Vineyards	NZ experience from an Australian
Tasting and discussion	

SESSION 3: TOURING NZ

Chris Scott & Claire Pinker – Church Road	Chardonnay at different price points
Dom Maxwell & Mike Saunders – Greystone Wines	An organic and regional point of view
Brian Bicknell – Mahi Wines	Growing and making Chardonnay from different sites
Tasting and discussion	

SESSION 4: TOURING NZ

Todd Stevens & Rosie Finn – Neudorf Vineyards	Evolution, vineyard, winery and market
Paul Mason & Dave Shepherd – Martinborough Vineyard	Evolution, vineyard, winery and market
Tasting and discussion	

CLOSE: THE FINAL STIR | Emma Jenkins MW – Discovery and question marks

The Great Chardonnay Celebration

The Opera House Stage, Toi Toi

5.00pm – 7.00pm



New Zealand Society
for Viticulture & Oenology



HAWKE'S BAY WINE
NEW ZEALAND



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DAY TWO – FRIDAY 6 OCTOBER

An International Perspective on New Zealand Chardonnay

8.30am – 4.30pm

Coffee and conversations from 7.30am

Discussions and panels moderated by Emma Jenkins MW

Welcome mihi & introduction

SESSION 1: AN INTERNATIONAL CONTEXT

Elizabeth Kelly MW – Wine Buyer at Majestic Wines, UK

A buyer's perspective on Fine Chardonnay and New Zealand's position and identity in the fiercely international British market.

International benchmarking tasting and panel discussion

SESSION 2: AN AMERICAN PERSPECTIVE

Christina Pickard – Wine Writer at Wine Enthusiast, USA

A writer's look at stories and wines that resonate with the Chardonnay-loving American market and where New Zealand Chardonnay can cut through.

USA Chardonnay tasting and panel discussion

Charlotte Read and Richard Lee – New Zealand Winegrowers, NZ

Key market insights on where Chardonnay falls within Brand New Zealand.

SESSION 3: THE EVOLUTION OF AUSTRALIAN CHARDONNAY

Steve Flamsteed – Director, Wine Network Consulting

A case study of Australian Chardonnay and the evolution it has undergone in the last two decades.

Australian Chardonnay tasting and panel discussion

SESSION 4: FUTURE THINKING

Elizabeth Kelly MW, Christina Pickard,
Steve Flamsteed and Emma Jenkins MW

Knitting together the technical and hyper-local production themes of Day One and the global context and consumer landscape of Day Two, we end in a panel discussion looking at the future of New Zealand Chardonnay.

Speakers' Choice tasting and panel discussion

Karakia Whakamutunga

CLOSE: THE FINAL STIR | Emma Jenkins MW – Discovery and question marks



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