

# Aotearoa Chardonnay Symposium 2024

Day 1

Session 1

Wine 2

Winery	Bilancia
Viticulturist	Dave Greer
Winemaker	Warren Gibson and Lorraine Leheny
Wine	Kaikora Vineyard Chardonnay 2022
Region/Appellation	Hawke's Bay
Sub region(s)	Central Hawke's Bay
Wine RRP \$	\$55
Cases produced	



## Wine Analysis

pH	
TA	
VA	
DCO2	
Alcohol %	13.0%
RS	Dry

**PLEASE NOTE:** The information presented in these tech sheets may be sensitive and not for general distribution. If in doubt you must contact those involved directly to seek permission to share or if you wish to publish specific details.

## Tasting Note

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## Vineyard/Vintage Notes

UCD15
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## Winemaking Notes

Whole bunch pressed, straight to barrel, indigenous ferment, indigenous MLF (not 100%). Only addition is PMS.
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## Accolades/Reviews

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#	1	2	3	4
Block/Parcel Name	Kaikora Vineyard			

## Vineyard, Block or Sub-Block

% of Blend	100%			
Clone	UCD15			
Rootstock				
Soil Type	Argillite			
Vine Age	5			
Years in Production	3			
Other...				

**Yield Management**

Target T/ha				
Actual T/ha				
Vines/ha				
Kg/vine				
Irrigated?				
Type e.g. above ground / subsurface				
Other...				

**Vine Management**

Pruning method				
Pruning (buds/m)				
Canopy density (shoots/m)				
Shoot thinning				
Crop thinning (% removed)				
Kg/m fruit				
Leaf plucking				
Timing of leaf plucking				
Timing of crop thinning				
Fruit exposure achieved %				
Date of flowering				
Date of fruit set				
Days between flowering and harvest				
Other...				

**Harvest**

Date	12/3/22			
Brix				
pH				
TA				
Malic Acid				
YAN				
Method of Harvest	Hand picked			
Fruit condition	Very good			
Field Additions	No			
Other...				

**Pressing**

Yes/No and details. Reasons why?

Additions to fruit (pre-pressing)	No
Destemmed	
Whole Bunch	Yes
Crushed	
Press Type	
Wash	
Press fractions	
Press rate L/tonne	
Hard pressings, kept /downgraded	Kept

Juice additions, types and rates	
Gas cover, inert	
Hyper Ox, timing	
Settling. Time, temperature	Nil
Direct to barrel	Yes
Juice NTU (if known).	400 - 700
Other...	

### Fermentation

Yes/No and details. Reasons why?

Vessel Type(s)	Barrique
New oak, % and type	25% new,
Temp Control. Target temp or rate	
Wild ferment, % of blend	100% indigenous
Inoculated. Yeast used and rate	
Nutrient Additions. Type, rate, timing	
Oxygen Additions. Timing, rate	mid/late ferment
Enrichment. Target Alc %, timing	
Acidification. Target pH/TA, timing	
MLF. Inoculated / natural, timing	Yes, indigenous
Warming for MLF	
% MLF in blend	40%
Other...	

### Post Ferment / Finishing

Yes/No and details. Reasons why?

Stirring, frequency	Rarely
Enzyme addition	
Other lees management	
Time in barrel	10 months
Time in tank prior to finishing	
Palate fining, type and rate	
Protein fining, to what level	
Cold Stabilisation, to what level	
Filtration, type	
FSO2 level at bottling	
TSO2 level at bottling	
Bottling date	
Filtration type at bottling	
Release date	
Other...	