

Aotearoa Chardonnay Symposium 2024

Day 1

Session 1

Wine 3

Winery	Moko Hills
Viticulturist	Donald van der Westhuizen
Winemaker	Donald van der Westhuizen
Wine	Moko Hills Chardonnay 2021
Region/Appellation	Central Otago
Sub region(s)	Lakefront Terrace, Bendigo
Wine RRP \$	\$59
Cases produced	141 cases



Wine Analysis

pH	
TA	6.2 g/L
VA	<0.3 g/L
DCO2	1,180 mg/L
Alcohol %	13.4%
RS	<2.0 g/L

Post bottling

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

You be the judge!

Vineyard/Vintage Notes

A 2.83ha block set in the foothills of the Dunstan Mountains, 350-380m asl. Sitting in a natural amphitheatre trapping the afternoon heat. The block does see a large diurnal shift through much of the growing season of approx. 20-25 °C. Planted in 2017 on a mixture of 3309 and Schwarzmann. Soils originate from a glacial advance and subsequent retreat 650,000 years ago. Leaving bands of mineral-rich dark red (ferrous) and orange clays. Over time wind blown loess has accumulated. Given the relative low rainfall of ~350mm/year, it has allowed the accumulation of pedogenic lime below these clays - in some areas greater than 2m thick. This calcium carbonate has a significant impact on vine vigour, having a pH of 8.2-8.9, resulting in very small berries and overall yeilds.

Winemaking Notes

The fruit contained a mix of two Chardonnay clones – UCD15 and B95. Whole bunch pressed and full solids to 100% French oak. Fermented with natural yeast. Lees stirring was employed on a proportion. 12 months in barrel, and allowed to undergo malolactic fermentation naturally in spring, before being racked to tank and allowed to integrate. Unfiltered. Bottled on June 8th, 2021.

Harvested: 8th April 2021

Bottled: 8th June 2022

Accolades/Reviews

Hopefully a finished bottle.

#	1	2	3	4
Block/Parcel Name	Kōwhai Block			

Vineyard, Block or Sub-Block

% of Blend	100%			
Clone	95 & 15			

Rootstock	Schwarzmann & 3309			
Soil Type	See above			
Vine Age	2 years (Planted 2017)			
Years in Production	2 years			
Other...				

Yield Management

Target T/ha	As much as I can get			
Actual T/ha	3.5 - 4.5T/ha			
Vines/ha	2500			
Kg/vine	1.4 - 1.8			
Irrigated?	Yes- deficit			
Type e.g. above ground / subsurface	Above			
Other...				

Vine Management

Pruning method	Spur / Cane			
Pruning (buds/m)	Vine specific			
Canopy density (shoots/m)	Max 20			
Shoot thinning	Yes			
Crop thinning (% removed)	n/a			
Kg/m fruit	.875 - 1.125			
Leaf plucking	Yes			
Timing of leaf plucking	post fruit set			
Timing of crop thinning	n/a			
Fruit exposure achieved %	70% morning side			
Date of flowering				
Date of fruit set				
Days between flowering and harvest				
Other...				

Harvest

Date	8th April			
Brix	22.3			
pH	3.21			
TA	8.4			
Malic Acid				
YAN				
Method of Harvest	Hand			
Fruit condition	Great			
Field Additions	n/a			
Other...	The rest is less important: pressed to barrel, allowed to naturally ferment. Lees stir once every 2-3 weeks. Natural Malo in spring. 12 months in oak, ~10 new 500L puncheon. First sulphur add in April before racking (50ppm). Racked to tank to allow to settle, it was being stubborn after 2 months so very small bentonite add to please the crowds. Bottled in June 2022. Unfiltered.			

Pressing

Yes/No and details. Reasons why?

Additions to fruit (pre-pressing)	
Destemmed	
Whole Bunch	
Crushed	
Press Type	
Wash	
Press fractions	
Press rate L/tonne	
Hard pressings, kept /downgraded	
Juice additions, types and rates	
Gas cover, inert	
Hyper Ox, timing	
Settling. Time, temperature	
Direct to barrel	
Juice NTU (if known).	
Other...	

Fermentation

Yes/No and details. Reasons why?

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

Post Ferment / Finishing

Yes/No and details. Reasons why?

Stirring, frequency	
Enzyme addition	
Other lees management	
Time in barrel	
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...	