



Aotearoa Chardonnay Symposium 2024

Day 2

Session 2

Wine 3

Winery	Bell Hill
Viticulturist	Sherwyn Veldhuizen & Marcel Giesen
Winemaker	Marcel Giesen & Sherwyn Veldhuizen
Wine	2009 Bell Hill Chardonnay
Region	North Canterbury
Sub region(s)	Weka Pass, Waikari
Wine RRP \$	At time of release: \$85
Cases produced	1195 bottles; 199 6-packs; 99 dozen



Wine Analysis

pH	3.38
TA	5.7 g/L
VA	0.56 g/L
DCO2	
Alcohol %	13.5%
RS	1.87 g/L

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Tasting Note

At release: Clear floral and mineral notes, benefiting with being open - gaining restraint and focus. The aromas are quite rich at first expressing melon, flowers, mineral notes and wet stones. A long, linear palate with precise fruit and a clear line of acidity, finishing with tactile phenolics and a salivating acid impression. The wine has flesh with bite and a long, fine finish.

Vineyard/Vintage Notes

The 2009 vintage was a great vintage in Canterbury, the best for some years. It began with a few frosts in spring (late September and early October) moving into a warm November. Flowering was early in December as a result of the warm conditions and gave good yields, not excessive but a welcome level of production. This seasonal advantage followed through to veraison with the early application of nets to the vineyard from the first week of February. We had a significant amount of rain during the second week of February, but the vines were out of their vegetation cycle, and this did not cause delays in the ripening process. The harvest began early on the 6th of April and was finished on the 17th, a truncated harvest period with just four actual picking days.

Winemaking Notes

The 2009 Chardonnay is a four-barrel blend (one of which was new) from the Shelf (3.34pH, 9.1TA, 23.4 Brix) and Limeworks (3.35pH, 11.0 TA, 23.2 Brix) blocks. It underwent 100% malolactic fermentation and spent 12 months in barrel and 12 months in tank. The wine was bottled on the 4th of April 2011 with a pH of 3.38, TA of 5.7g/L and alcohol of 13.5%. Approximately 1195 bottles were produced.

Accolades/Reviews

Chardonnay 2009 The wine is yellow gold in colour. A nose of Meyer lemon, flint, and acacia honey. Concentrated. Linear acidity creates tension. Long deep finish. It still retains its youthfulness, still young. (After whole cluster pressing the wine was fermented in 25% new oak barrels, Spontaneous fermentation, MLF, no batonage). **99 Points**

Wineart Magazine Autumn 2023 Issue, Japan

2009 Bell Hill Chardonnay 94 The 2009 Chardonnay give notes of crushed cashews, meal and sulphides over a pink grapefruit and lemon tart core. Medium-bodied and very tightly knit and concentrated yet elegant in the mouth, it has a lovely silky texture and a very long finish. Drink it 2014 to 2020+

Lisa-Perrotti Brown MW November 2013 Robert Parker - The Wine Advocate Tasting History

Bright gold. Lime (fruit) flavor – almost like Alsace Riesling! Lots of opulent fruit and this vaguely metallic note. Broader than most vintages. Big and broad and the most powerful. Expansive and lovely till this metallic thing. Probably a strange sensitivity of mine.

Bell Hill Chardonnay 2009 Canterbury 17 Drink 2013-2016 24 Oct 2013 by Jancis Robinson MW

2009 Bell Hill Chardonnay - A symphonic chardonnay that has a very composed and complex style to it, some very refined oak use, solids-derived pithy grapefruit, chalk and flinty mineral notes. It's a breathtaking wine, really pure and concentrated. The palate has fresh stone fruit flavour in the peach and nectarine spectrum, some bright acidity, and smooth pear and nectarine flavour here. Great depth, drive and length, with the merest hint of toasted hazelnut to close.

96/100

Nick Stock, Good Wine Guide 2013

Bell Hill Chardonnay 2009 – Intense and very pure wine with exquisite acidity and minerality that is pure burgundy. Fine, linear wine with an ethereal texture and finish that goes on forever. Will age magnificently. **Score 95**

Bob Campbell MW

Bell Hill Chardonnay 2009 - The 2009 Chardonnay is youthfully mute as this stage with delicate notes of orange blossom, lightly toasted bread, some oatmeal, under-ripe pineapple and lemon curd. The elegantly weighted palate provides great tension with serious intense citrus and meal flavours and lively acidity. The finish is very long, contributing a suggestion of chalkiness to the layers. Consider drinking it 2013 to 2018+. **93+**

Lisa Perrotti-Brown, eRobertParker.com, October 2011

#	1	2	3	4
Block/Parcel Name	Shelf 1998	Limeworks 1999		

Vineyard, Block or Sub-Block

% of Blend				
Clone	Mendoza, B95, 15	B95, B96, 15, 6		
Rootstock	420A, Ru 140, 161-49	Fercal		
Soil Type	Marine derived lime, chalk & limestone	Marine derived lime, lime marle clay		
Vine Age - at harvest	11 years	10 years		
Years in Production	8 years	8 years		
Other...				

Yield Management

Target T/ha	5 - 6 T/ha	5 - 6 T/ha		
Actual T/ha				
Vines/ha	10,101-11,363	9,090		
Kg/vine				
Irrigated?	No	No		
Type e.g. above ground / subsurface	N/A	N/A		
Other...	Other...Vines have irrigation for establishment in the first 2-3 growing seasons, above surface drippers 2L/hr			

Vine Management

Pruning method	Single Guyot	Single Guyot		
Pruning (buds/m)	7-8	8		
Canopy density (shoots/m)	10-11	11		
Shoot thinning	Yes	Yes		

Crop thinning (% removed)	1 bunch/shoot + shoulders	1 bunch/shoot + shoulders		
Kg/m fruit				
Leaf plucking	Yes	Yes		
Timing of leaf plucking	Pre bunch closure plus passes in January/February to keep canopy open	Pre bunch closure plus passes in January/February to keep canopy open		
Timing of crop thinning	January for crop thinning, February for green harvest	January for crop thinning, February for green harvest		
Fruit exposure achieved %	60%	60%		
Date of flowering	Early Dec	Early Dec		
Date of fruit set	Mid Dec	Mid Dec		
Days between flowering and harvest	Approx 120 days	Approx 120 days		
Other...				

Harvest

Date	6th April	17th April		
Brix	23.4	23.2		
pH	3.34	3.35		
TA	9.15	11.18		
Malic Acid				
YAN				
Method of Harvest	Hand	Hand		
Fruit condition	Clean, some stem necrosis	Clean		
Field Additions	No	No		
Other...				

Pressing

Yes/No and details. Reasons why?

Additions to fruit (pre-pressing)	No, no SO2 at juice stage
Destemmed	No
Whole Bunch	100%
Crushed	No
Press Type	Basket
Wash	
Press fractions	No
Press rate L/tonne	Around 600L/T
Hard pressings, kept /downgraded	N/A
Juice additions, types and rates	No
Gas cover, inert	No
Hyper Ox, timing	No
Settling. Time, temperature	1 - 2 days
Direct to barrel	No
Juice NTU (if known).	
Other...	

Fermentation

Yes/No and details. Reasons why?

Vessel Type(s)	French Oak 228L
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New oak, % and type	33% new - Sirugue A TG E, balance 2 & 3 yr old Mercurey Pierre ST & PS ST
Temp Control. Target temp or rate	Warm
Wild ferment, % of blend	100%
Inoculated. Yeast used and rate	N/A
Nutrient Additions. Type, rate, timing	N/A
Oxygen Additions. Timing, rate	N/A
Enrichment. Target Alc %, timing	No
Acidification. Target pH/TA, timing	No - at bottling - 3.38pH, 5.7g/L TA, 13.5% ALC
MLF. Inoculated / natural, timing	Natural, normally late spring/early summer
Warming for MLF	No
% MLF in blend	100%
Other...	

Post Ferment / Finishing	Yes/No and details. Reasons why?
Stirring, frequency	No
Enzyme addition	No
Other lees management	Juice lees added during early ferment
Time in barrel	12 months
Time in tank prior to finishing	10 months
Palate fining, type and rate	No
Protein fining, to what level	No
Cold Stabilisation, to what level	Natural - over winter in tank
Filtration, type	Coarse pad filter for polish/clarity pre bottling
FSO2 level at bottling	39ppm (TFSO2 = 70ppm at export analysis)
TSO2 level at bottling	
Bottling date	4-Apr-11
Filtration type at bottling	No
Release date	Sep-12