



# Aotearoa Chardonnay Symposium 2024

Day 2

Session 2

Wine 4

Winery	Bell Hill
Viticulturist	Sherwyn Veldhuizen & Marcel Giesen
Winemaker	Marcel Giesen & Sherwyn Veldhuizen
Wine	2019 Bell Hill Chardonnay
Region	North Canterbury
Sub region(s)	Weka Pass, Waikari
Wine RRP \$	At time of release: \$175
Cases produced	2000 bottles; 333 6-packs; 166 dozen



## Wine Analysis

pH	3.48
TA	6.2 g/L
VA	0.66 g/L
DCO2	
Alcohol %	13.0%
RS	1.98 g/L

**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

At release: First impression of bright yellow fruits and lifted white floral fruit expression with underlying wet stone nuances, with time the wine aromatics become more restrained and give way to mineral and flinty notes. On the palate there is a tactile profile which salinates and savourises the wine, it has good flow, gaining acid focus and tension. It is salivating and mineral with elegance and length and a tension build-up on the finish. With time the palate becomes more textured and layered, showing whiter stone fruit characters and a touch of lemon meringue richness, lovely linear flow, and more restraint than on first opening.

## Vineyard/Vintage Notes

The 2019 vintage began with an early and warm start to the growing season with flowering taking place in early December. This coincided with a prolonged period of cold and rainy weather resulting in an extended flowering period over two weeks. The remainder of the season was very stable however the rain during December saw fruit set at around half of what we would normally expect with the Pinot Noir significantly impacted compared to the Chardonnay which had begun flowering before the worst of the weather began. Crop thinning was not required beyond a green harvest. No sparkling base was made this year due to the low cropping levels. We made 9.5 barrels of Pinot Noir and 5 barrels of Chardonnay. Picking commenced on April 4th with the Shelf Chardonnay and the Shelf Top Pinot Noir, moving on to the Limeworks 2009 Chardonnay, Shelf Bottom and Quarry Rootlings Pinot Noir on the 8th, the Roadblock Chardonnay, Shelf West and Slope Pinot Noir on the 9th, finishing with the Roadblock and Quarry 10/5 Pinot Noir and Limeworks 1999 Chardonnay on the 10th and 11th of April – a very short harvesting window due to the low yields.

## Winemaking Notes

The Bell Hill Chardonnay is a blend of the Shelf, Roadblock and Limeworks parcels. All the fruit was crushed before pressing, followed by 12 months in French oak (predominantly 1- to 3-year-old wood), natural yeast and MLF, no battonage, first addition of sulphur at 12 months followed by 7 months in tank, a coarse pad filtration, and then bottled on the 28th of October 2020 with a pH of 3.48, TA of 6.2 g/L, and alcohol of 13%. 2,000 bottles were produced.

## Accolades/Reviews

**Bell Hill Chardonnay 2019** Intense, vibrant chardonnay with pronounced saline/oyster shell character giving a nod in the direction of Burgundy. A backbone of fine, taut acidity adds energy and suggests cellaring potential. Powerful, beautifully structured wine that is threaded with mouth-watering tension. Drink 2023–2030. **98 Points**

**Bob Campbell Real Review, 12 DEC 2023**

**Chardonnay 2019** Yellow with a youthful greenish tint. The nose is slightly closed but has a hint of acacia honey and citrus. The concentration of fruit is high and the minerality in the aftertaste is intense. This is a chardonnay that should be laid down for 10 to 20 years. **98 Points**

**Wineart Magazine Autumn 2023 Issue, Japan**

**Bell Hill Chardonnay 2019** An exceptional and intense chardonnay propelled by its site's chalky acidity and saline minerality, in which essence of grapefruit and mandarin are scented with orange blossom, over a subtle savoury and toasted oatmeal undercurrent.

**Viva - 2023 Top 10 Wineries- Jo Burzynska**

**Bell Hill 2019 Chardonnay** A hint of struck match on the nose. Racy with a lovely undertow of very fine fruit. Steely backbone. Drink 2023 – 2035. **17.5 Points**

**Jancis Robinson, Jancis Robinson.com, May 24, 2023**

#	1	2	3	4
Block/Parcel Name	Shelf 1998; 2005 - 2008	Limeworks 1999	Roadblock 2008/2009	Limeworks 2009

### Vineyard, Block or Sub-Block

% of Blend				
Clone	Mendoza, B95, 15	B95, B96, 15, 6	Mendoza, B95	Mendoza, B95
Rootstock	420A, Ru 140, 161-49	Fercal	161-49	161-49
Soil Type	Marine derived lime, chalk & limestone	Marine derived lime, lime marle clay	Marine derived lime, calcareous clays	Marine derived lime, lime marle clay
Vine Age - at harvest	10-21 years	20 years	10-11 years	10 years
Years in Production	18 years	18 years	8-9 years	8 years
Other...				

### Yield Management

Target T/ha	5 - 6	5 - 6	5 - 6	5 - 6
Actual T/ha				
Vines/ha	10,101-11,363	9,090	11,363	11,363
Kg/vine				
Irrigated?	No	No	No	No
Type e.g. above ground / subsurface	N/A	N/A	N/A	N/A
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	Single Guyot	Single Guyot
Pruning (buds/m) 6 - 8/vine	7 - 8	8	8	8
Canopy density (shoots/m)	10 - 11	11	11	11
Shoot thinning	Yes	Yes	Yes	Yes
Crop thinning (% removed)	1 bunch/shoot + shoulders	1 bunch/shoot + shoulders	1 bunch/shoot + shoulders	1 bunch/shoot + shoulders

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

### Harvest

Date	4.04.2019	10.04.2019	9.04.2019	8.04.2019
Brix	22.1	21.1	22.3	21.9
pH	3.3	3.23	3.28	3.35
TA	7.87	9.2	8.8	8.19
Malic Acid	3.4	3.7	3.5	3.2
YAN				
Method of Harvest	Hand	Hand	Hand	Hand
Fruit condition	Clean	Clean	Clean	Clean
Field Additions	No	No	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	No
Crushed	100%
Press Type	Willmes
Wash	
Press fractions	2 to 3
Press rate L/tonne	600L/T
Hard pressings, kept /downgraded	Separated, pH measured to determine cuts and where they go
Juice additions, types and rates	None
Gas cover, inert	No
Hyper Ox, timing	No
Settling. Time, temperature	2 - 3 days
Direct to barrel	No
Juice NTU (if known).	
Other...	

### Fermentation

Yes/No and details. Reasons why?

Vessel Type(s)	French Oak - all Mercurey, Pierre wood, CLL+ toast
New oak, % and type	No new, 38% 1yr, 19% 2yr, balance in older oak (2015 & 2016 barrels)
Temp Control. Target temp or rate	Warm ferments
Wild ferment, % of blend	100%
Inoculated. Yeast used and rate	No
Nutrient Additions. Type, rate, timing	No
Oxygen Additions. Timing, rate	No

Enrichment. Target Alc %, timing	Yes, to 13%, between 0.5 to 1.5% per block, start of/early ferment usually
Acidification. Target pH/TA, timing	No
MLF. Inoculated / natural, timing	No, natural, late spring/early summer
Warming for MLF	No
% MLF in blend	100%
Other...	

<b>Post Ferment / Finishing</b>	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	7 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	35ppm (TFSO2 = 57ppm at export analysis)
TSO2 level at bottling	
Bottling date	28-Oct-20
Filtration type at bottling	No
Release date	Jan-24