



Aotearoa Chardonnay Symposium 2024

Day 2

Session 3

Wine 1

Winery	Sailor Seeks Horse
Viticulturist	Paul & Gilli Lipscombe
Winemaker	Paul & Gilli Lipscombe
Wine	Sailor Seeks Horse Chardonnay 2022
Region	Tasmania
Sub region(s)	Huon Valley
Wine RRP \$	\$65 AUD
Cases produced	257



Wine Analysis

pH	3.27
TA	6.9 g/L
VA	0.52 g/L
DCO2	665 mg/L
Alcohol %	12.7%
RS	0.6 g/L

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Tasting Note

Vineyard/Vintage Notes

To put it simply, the 2022 season was 'wet then dry'. High rainfall in September and October eased to more average levels by December. By late summer it was dry, with February only recording 7.2mm, a record low for the region. The mild temperatures and high rainfall early season meant reasonable sized canopies, and with the dry late summer we were concerned our unirrigated vines may struggle. Luckily, autumn brought with it just enough rain to get the vines through, and after the late-April harvest the season broke with May being cold and one of the wettest on record.

Winemaking Notes

Our winemaking is pretty simple - low extraction rate (partly driven by very small berry size), no enzyme addition or juice fining, small percentage pressed straight to oak (Huldufolk Chardonnay is full solids) with the rest settled overnight before barrelling down, wild ferments, 12 month elevage with no battonage, no MLF (unless acidity is extreme in cool years), and a few months in stainless steel pre-bottling. Unfined, cold and heat stabilised.

Accolades/Reviews

#	1	2	3	
Block/Parcel Name	SSH277	SSH95	SSH96	

Vineyard, Block or Sub-Block

% of Blend	50%	45%	5%	
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Clone	277	95	96	
Rootstock	Own roots	Own roots	Own roots	
Soil Type	Permian Mudstone	Permian Mudstone	Permian Mudstone	
Vine Age	12 years	12 years	12 years	
Years in Production	8	8	8	
Other...				

Yield Management

Target T/ha	4.0	4.0	3.5	
Actual T/ha	4.3	3.4	2.5	
Vines/ha	4000	4000	4000	
Kg/vine	1.08	0.85	0.63	
Irrigated?	No	No	No	
Type e.g. above ground / subsurface	NA	NA	NA	
Other...				

Vine Management

Pruning method	Cane	Cane	Cane	
Pruning (buds/m)	10	10	10	
Canopy density (shoots/m)	14	14	14	
Shoot thinning	Yes where congested or double shoots	Yes where congested or double shoots	Yes where congested or double shoots	
Crop thinning (% removed)	10%	10%	10%	
Kg/m fruit	1.08	0.85	0.63	
Leaf plucking	Very light if needed on Eastern side	Very light if needed on Eastern side	Very light if needed on Eastern side	
Timing of leaf plucking	Post flowering, pre closure	Post flowering, pre closure	Post flowering, pre closure	
Timing of crop thinning	Post veraison	Post veraison	Post veraison	
Fruit exposure achieved %	25%	25%	25%	
Date of flowering	Mid December	Mid December	Mid December	
Date of fruit set				
Days between flowering and harvest	120	120	115	
Other...				

Harvest

Date	19 Apr & 21 Apr	14-Apr	14-Apr	
Brix				
pH				
TA				
Malic Acid				
YAN				
Method of Harvest	Hand harvested	Hand harvested	Hand harvested	
Fruit condition	Clean	Clean	Clean	
Field Additions	None	None	None	
Other...				

Pressing

Yes/No and details. Reasons why?

Additions to fruit (pre-pressing)	none
Destemmed	no
Whole Bunch	yes - for finer phenolic extraction
Crushed	no
Press Type	Reconditioned Europress EHP2200
Wash	no - on taste and inspection
Press fractions	None
Press rate L/tonne	±600L/T confirmed on taste
Hard pressings, kept /downgraded	No hard pressings
Juice additions, types and rates	PMS @ 30ppm
Gas cover, inert	None
Hyper Ox, timing	None
Settling. Time, temperature	12-24 hours, 5-10°C
Direct to barrel	Around 10% (1x300L hogshead)
Juice NTU (if known).	Not known
Other...	

Fermentation

Yes/No and details. Reasons why?

Vessel Type(s)	Oak - 300L hogsheads, 500L puncheon
New oak, % and type	20% new - Tonnelleries Mercurey & Damy
Temp Control. Target temp or rate	16-18°C
Wild ferment, % of blend	Wild ferment
Inoculated. Yeast used and rate	NA
Nutrient Additions. Type, rate, timing	Laffort Superstart Blanc 300ppm to juice, Laffort Nutristart Org first 3rd of ferm if req
Oxygen Additions. Timing, rate	None
Enrichment. Target Alc %, timing	None
Acidification. Target pH/TA, timing	None
MLF. Inoculated / natural, timing	No MLF
Warming for MLF	NA
% MLF in blend	0%
Other...	

Post Ferment / Finishing

Yes/No and details. Reasons why?

Stirring, frequency	No stirring
Enzyme addition	No enzymes
Other lees management	Full lees for duration of elevage
Time in barrel	12 months
Time in tank prior to finishing	4 months
Palate fining, type and rate	None
Protein fining, to what level	Calcium bentonite
Cold Stabilisation, to what level	Cold stabilisation not conducted, but wine passed external lab stabilisation test
Filtration, type	x-flo
FSO2 level at bottling	35ppm
TSO2 level at bottling	
Bottling date	Sep-23
Filtration type at bottling	0.45