



# Aotearoa Chardonnay Symposium 2024

Day 2

Session 3

Wine 2

Winery	Stargazer
Viticulturist	Bryn Williams and Samantha Connew
Winemaker	Samantha Connew
Wine	Stargazer Chardonnay 2023
Region	Tasmania
Sub region(s)	Coal River Valley and Derwent Valley
Wine RRP \$	\$70 AUD
Cases produced	550



## Wine Analysis

pH	3.15
TA	7.8 g/L
VA	0.52 g/L
DCO <sub>2</sub>	1,165 mg/L
Alcohol %	12.9%
RS	1.2 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

Pale straw in colour with plenty of stone fruit notes on the nose: apple skin and ruby red grapefruit intermingled with some struck match/gunflint complexity. The oak characters are subtle and supportive. The palate is complex and round with some nervy mouth-watering acidity. The almost quinine-like structure is balanced out by a juicy finish.

## Vineyard/Vintage Notes

The ongoing La Nina conditions of the last few years delivered some solid rainfall during the winter months which continued through spring. Budburst was delayed until late-September, and the wet conditions slowed things down considerably with flowering particularly prolonged, stretching through December. Canopy growth was vigorous when it started to warm up and meant lots of hours shoot thinning and leaf plucking to open up the canopy and reduce disease pressure. The start of the new year saw things fine up considerably; and January and February were dry and warm, continuing through Autumn until a cold snap at Easter.

## Winemaking Notes

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## Accolades/Reviews

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#	1	2		
Block/Parcel Name	Palisander	Rotherwood		

## Vineyard, Block or Sub-Block

% of Blend	60%	40%		
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Clone	548,95,96 & 76	76		
Rootstock	All on own roots except the 548 which is on 1103P	Own roots		
Soil Type	Brown dermosol over jurassic dolerite	White silica sand over sandstone and clay		
Vine Age	7 years	25 years		
Years in Production	3	21		
Other...				

### Yield Management

Target T/ha	7-8	7-8		
Actual T/ha	4.3	7.1		
Vines/ha	3968	-		
Kg/vine	1.4	-		
Irrigated?	Yes	Yes		
Type e.g. above ground / subsurface	Drip, above ground	Drip, above ground		
Other...				

### Vine Management

Pruning method	Cane	Cane		
Pruning (buds/m)	10	10		
Canopy density (shoots/m)	14	14		
Shoot thinning	Yes, around the head, where congested or double shoots	No		
Crop thinning (% removed)	Green harvesting only	No		
Kg/m fruit				
Leaf plucking	Very light on the morning side of the canopy	No		
Timing of leaf plucking	Early January			
Timing of crop thinning	Post veraison			
Fruit exposure achieved %	?			
Date of flowering	Early December			
Date of fruit set	Late December			
Days between flowering and harvest	120	120		
Other...				

### Harvest

Date	11-Apr-23	06-Apr-23		
Brix	22.5	22.3		
pH	3.02	3.12		
TA	8.5	7.16		
Malic Acid				
YAN	272	345		
Method of Harvest	Hand harvested	Hand harvested		
Fruit condition	Clean	Clean		

Field Additions	None	None		
Other...				

<b>Pressing</b>	Yes/No and details. Reasons why?
Additions to fruit (pre-pressing)	30ppm SO <sub>2</sub> , to kill off any unwanted wild yeast strains
Destemmed	No
Whole Bunch	Yes, for juice clarification
Crushed	No
Press Type	Bucher
Wash	No
Press fractions	Not necessary
Press rate L/tonne	~600L/T
Hard pressings, kept /downgraded	No hard pressings
Juice additions, types and rates	No
Gas cover, inert	None
Hyper Ox, timing	No
Settling. Time, temperature	~12 hours or overnight at 15 degrees
Direct to barrel	No
Juice NTU (if known).	~300
Other...	Other...Will mix over tank with gas if settled out too much to incorporate lighter lees

<b>Fermentation</b>	Yes/No and details. Reasons why?
Vessel Type(s)	80% French oak and 20% concrete egg
New oak, % and type	20% new - all Tonnellerie Mercurey
Temp Control. Target temp or rate	20-22°C
Wild ferment, % of blend	Wild ferment
Inoculated. Yeast used and rate	NA
Nutrient Additions. Type, rate, timing	No
Oxygen Additions. Timing, rate	None
Enrichment. Target Alc %, timing	None
Acidification. Target pH/TA, timing	None
MLF. Inoculated / natural, timing	Natural, generally concurrent with primary ferment
Warming for MLF	Yes as still finishing off primary
% MLF in blend	100%
Other...	

<b>Post Ferment / Finishing</b>	Yes/No and details. Reasons why?
Stirring, frequency	No stirring, looking to avoid oxygen ingress
Enzyme addition	No enzymes
Other lees management	Full lees for duration of elevage
Time in barrel	8 months
Time in tank prior to finishing	10 weeks on lees
Palate fining, type and rate	Light skim milk fining
Protein fining, to what level	Calcium bentonite
Cold Stabilisation, to what level	Kept at 0 degrees in tank
Filtration, type	Cross-flow
FSO <sub>2</sub> level at bottling	42mg/L

TSO2 level at bottling	
Bottling date	13-Mar-24
Filtration type at bottling	0.45
Release date	9-Sep-24