



Aotearoa Chardonnay Symposium 2024

Day 2

Session 3

Wine 3

Winery	Freycinet Vineyard
Viticulturist	Claudio Radenti, Keira O'Brien
Winemaker	Claudio Radenti, Keira O'Brien
Wine	Freycinet Vineyard Chardonnay 2023
Region	Tasmania
Sub region(s)	East Coast
Wine RRP \$	\$45 AUD
Cases produced	750



Wine Analysis

pH	3.24
TA	7.71 g/L
VA	not measured
DCO2	750 mg/L
Alcohol %	12.8%
RS	0.05 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

Delicate aromas of lemon oil, white blossoms and subtle notes of hazelnut and vanilla bean. The palate offers a rich core of grapefruit, ripe rockmelon, white peach, kaffir lime and lemon curd, complemented by a vibrant mineral acidity. The wine is enjoyable now, and as is the hallmark of Freycinet Chardonnay is set to develop more weight and mouthfeel with 5- 8 years in bottle.

Vineyard/Vintage Notes

Yields were drastically reduced due following La Nina. Snail damage was significant early in the season with some disease pressure later in the season. First half of the growing season was exceptionally wet, followed by favourable warm sunny conditions for the second half. No irrigation was required during the growing season.

Winemaking Notes

All fruit is handpicked and sorted to remove any diseased bunches before whole bunch pressing. As all fruit is estate grown and the winery is at the centre of our 16 Ha amphitheatre vineyard, the time between harvest and pressing is minimal. Target 12.5 Be. Barrels filled to ferment height, taken outside at night to cool if ferment races. Topped ~ 2 Be. Held un sulphured until beginning of Spring. Stirred to build weight and balance the acidity. Targetting a clean, classic, zero sulphides style.

Accolades/Reviews

94 points, Mike Bennie

#	1	2	3	
Block/Parcel Name	Hill	Paddock	New	

Vineyard, Block or Sub-Block

% of Blend	27%	30%	43%	
Clone	I10V5	I10V5	I10V5	

Rootstock	Own	Own	Own	
Soil Type	Brown dermasol over jurassic dolerite	Black vertosol	Brown dermasol over jurassic dolerite	
Vine Age	44 years	41 years	27 years	
Years in Production	40 years	37 years	25 years	
Other...	All blocks are on split lyre trellis			

Yield Management

Target T/ha	8	8	8	
Actual T/ha	2.36	2.60	3.75	
Vines/ha	2100	3200	2800	
Kg/vine	1.45	0.82	1.35	
Irrigated?	Yes	Yes	Yes	
Type e.g. above ground / subsurface	Above ground - drip	Above ground - drip	Above ground - drip	
Other...	A most unusual season following several very challenging La Nina influenced years. Greatly reduced yields.			

Vine Management

Pruning method	Four cane	Two Cane	Two Cane	
Pruning (buds/m)	10-12	10-12	10-12	
Canopy density (shoots/m)	8-10	8-10	8-10	
Shoot thinning	Crown thinning to ease congestion and enhance sunlight inception on following seasons replacement canes to encourage more fruitful buds			
Crop thinning (% removed)	Generally not required, definitely not required in 2023			
Kg/m fruit	0.7	0.4	0.7	
Leaf plucking	Yes	Yes	Yes	
Timing of leaf plucking	Late Jan	Late Jan	Late Jan	
Timing of crop thinning				
Fruit exposure achieved %	80%	80%	80%	
Date of flowering	24-11-2022	28-11-2022	24-11-2022	
Date of fruit set	22-12/2022	26-12-2022	22-12-2022	
Days between flowering and harvest	133	137	138	
Other...	Good fruit exposure is preferred to maximise airflow within our amphitheatre site, helps to reduce canopy humidity and minimise disease risk			

Harvest

Date	6-04-23	6-04-23 & 14-04-23	11-04-23	
Brix	22.8	21.8	23.2	
pH	3.09	3.06	3.14	
TA	11.2	11.4	9.6	
Malic Acid				
YAN				
Method of Harvest	Hand pick	Hand pick	Hand pick	
Fruit condition	Clean	Clean	Clean	

Field Additions	Nil	Nil	Nil	
Other...				

Pressing Yes/No and details. Reasons why?

Additions to fruit (pre-pressing)	None
Destemmed	No
Whole Bunch	100%, hand sorted and loaded via conveyer to top of press
Crushed	No
Press Type	Europress open slotted
Wash	No
Press fractions	Single fraction
Press rate L/tonne	600-650 L/T
Hard pressings, kept /downgraded	100-120L/T downgraded
Juice additions, types and rates	15 ppm SO2
Gas cover, inert	None
Hyper Ox, timing	No
Settling. Time, temperature	Pressed to tank, cold settled @ 4°C for 24 -36 hours, racked off heavy solids
Direct to barrel	Juice warmed in tank, inoculated and tfr to barrel before at first sign of ferment
Juice NTU (if known).	
Other...	Small SO2 add to juice tray to protect/retain aromatics

Fermentation Yes/No and details. Reasons why?

Vessel Type(s)	French oak barriques
New oak, % and type	25% new 228L
Temp Control. Target temp or rate	20-22 °C
Wild ferment, % of blend	0%
Inoculated. Yeast used and rate	100% SIHA8, 200ppm
Nutrient Additions. Type, rate, timing	FermControl
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	
% MLF in blend	
Other...	Historically, MLF has been challenging in our al fresco winery and a no MLF style has evolved as a result. Following the construction of a warm room, we are introducing some MLF from 2024 vintage.

Post Ferment / Finishing Yes/No and details. Reasons why?

Stirring, frequency	Stirred every six weeks to enhance mouthfeel
Enzyme addition	None
Other lees management	
Time in barrel	10 months
Time in tank prior to finishing	3-4 weeks
Palate fining, type and rate	Laffort Casei Plus, 7.5ppm
Protein fining, to what level	0.6 g/L Micocol CLG to achieve protein stability
Cold Stabilisation, to what level	Yes, held at -2 until cold stable
Filtration, type	Crossflow
FSO2 level at bottling	38ppm FSO2

TSO2 level at bottling	
Bottling date	14/2/2024
Filtration type at bottling	Membrane
Release date	1/6/2024