



Aotearoa Chardonnay Symposium 2024

Day 2

Session 3

Wine 4

Winery	Brown Family Wine Group Tasmania
Viticulturist	Ben Pietsch
Winemaker	Tom Wallace
Wine	Brown Brothers Patricia Chardonnay 2022
Region	Tasmania
Sub region(s)	Tamar Valley
Wine RRP \$	\$60 AUD
Cases produced	1000



Wine Analysis

pH	3.15
TA	6.90 g/L
VA	0.46 g/L
DCO2	800 mg/L
Alcohol %	12.2%
RS	1.2 g/L

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Tasting Note

A complex, reserved and elegant expression of cool climate Chardonnay. Fragrant almond meal, white melon and citrus a touch of flint, lovely rich and full mouthfeel and classic Tasmanian acidity lingering.

Vineyard/Vintage Notes

Kayena Vineyard had a cool start during bud burst and flowering which lead to lower than average yields, after Christmas the weather became warm and sunny producing excellent ripening conditions and high quality fruit.

Winemaking Notes

Handpicked grapes 600- 650L/T, generally targeting 12 baume or 21.6 brix for harvest, but 2022 was so warm and sunny post Xmas that we felt the grapes were ready a bit earlier. Pressed to tank and transferred to barrel as quickly as we can, sometimes we mix in the lees, barrels to ferment height, not worried about oxidation with our pH's. The K03 is inoculated in tank and at sign of activity cooled to 12-13 and transferred to barrel, these generally go fast, developing more sulphides from our inoculated parcels than our wilds recently. Barrels are generally unsulphured until October/November to gain texture and mouthfeel, only sulphured as reached peak expression.

Accolades/Reviews

95 points Wine Companion
95 points Real Review
Gold Hobart and Tasmanian wine shows

#	1	2	3	
Block/Parcel Name	K03	K46	K47	

Vineyard, Block or Sub-Block

% of Blend	48%	42%	10%	
Clone	I10V5	B95,B96	I10V1	
Rootstock	Own	Own	Own	

Soil Type	duplex soils loamy above yellow clay	duplex soils loamy above yellow clay	duplex soils loamy above yellow clay	
Vine Age	19 years	18 years	18 years	
Years in Production	16 years	15 years	15 years	
Other...				

Yield Management

Target T/ha	6.0-8.0	6.0-8.0	6.0-8.0	
Actual T/ha	4.2	3.3	5.4	
Vines/ha	2424	2424	2424	
Kg/vine				
Irrigated?	Yes	Yes	Yes	
Type e.g. above ground / subsurface	Above ground - drip	Above ground - drip	Above ground - drip	
Other...				

Vine Management

Pruning method	Spur	Two Cane	Four Cane	
Pruning (buds/m)	20	16	30	
Canopy density (shoots/m)				
Shoot thinning	Head thin and one shoot ass	Head thin and one shoot ass	None	
Crop thinning (% removed)				
Kg/m fruit				
Leaf plucking	No	No	No	
Timing of leaf plucking				
Timing of crop thinning				
Fruit exposure achieved %	As little as possible	As little as possible	As little as possible	
Date of flowering	7-12-2021	3-12-2021	-	
Date of fruit set				
Days between flowering and harvest				
Other...				

Harvest

Date	30-03-2024	31-03-2024	31-03-2024	
Brix	20	20.2	20.3	
pH	3.00	3.13	3.12	
TA	10.9	10.4	9.4	
Malic Acid	>3.0	>3.5	2.8	
YAN				
Method of Harvest	Hand pick	Hand pick	Machine	
Fruit condition	Clean	Clean	-	
Field Additions	Nil	Nil	Nil	
Other...				

Pressing

Yes/No and details. Reasons why?

Additions to fruit (pre-pressing)	Nil. Targeting Wild ferment and careful oxidative handling
Destemmed	No

Whole Bunch	Top loaded to press
Crushed	No
Press Type	Bucher Air Bag
Wash	No
Press fractions	Free Run 600-650 L/T
Press rate L/tonne	
Hard pressings, kept /downgraded	100-120L/T downgraded
Juice additions, types and rates	None
Gas cover, inert	None
Hyper Ox, timing	No
Settling. Time, temperature	Pressed to tank and then direct to barrel
Direct to barrel	As soon as work allows
Juice NTU (if known).	300-350
Other...	

Fermentation Yes/No and details. Reasons why?

Vessel Type(s)	French oak barriques
New oak, % and type	38% New 228L
Temp Control. Target temp or rate	starting around 16-18 up to 24 generally
Wild ferment, % of blend	52%
Inoculated. Yeast used and rate	48% CY3079 250ppm
Nutrient Additions. Type, rate, timing	None
Oxygen Additions. Timing, rate	None
Enrichment. Target Alc %, timing	None
Acidification. Target pH/TA, timing	None
MLF. Inoculated / natural, timing	Mixture of natural and inoculated with IOC inobactor
Warming for MLF	Yes finish ferment in warm room (20 degs) and left in there until MLF complete.
% MLF in blend	100%
Other...	

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

Stirring, frequency	None, not a fan, not looking to increase mid palate in this way.
Enzyme addition	No, transferred into oak looking for solids complexity
Other lees management	We collect previous seasons lees and will add back to tight lean parcels
Time in barrel	9-10 months. Empty barrels for next vintage.
Time in tank prior to finishing	3 months
Palate fining, type and rate	None
Protein fining, to what level	Yes, until stable. 2.2g/L
Cold Stabilisation, to what level	Yes, held at -2 until stable
Filtration, type	Bell house lenticular sterile
FSO2 level at bottling	35-40ppm
TSO2 level at bottling	
Bottling date	9/7/2023
Filtration type at bottling	Membrane
Release date	1/4/2024