

Aotearoa Chardonnay Symposium 2024

Day 1

Session 1

Wine 4

Winery	The Millton Vineyard
Viticulturist	
Winemaker	Timothy Ovenden
Wine	Clos de Ste Anne Naboth's Vineyard Chardonnay 2021
Region/Appellation	Gisborne
Sub region(s)	Manutuke
Wine RRP \$	\$90
Cases produced	130 (260 x 6)



Wine Analysis

pH	3.36
TA	7.2 g/L
VA	
DCO2	
Alcohol %	13.8%
RS	0.8 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

Exotic perfumes of acorns, vanilla and almonds welcome the finesse and delicacy combined with a full rich palate.

Vineyard/Vintage Notes

Poor flowering and light fruit set with a long warm dry summer led to outstanding Chardonnay conditions. Quality over quantity and a pleasure to pick

Winemaking Notes

Beautiful ferment, some slowed toward the end but battonage before full moon helped the stragglers finish. SO2 after ferment and another addition before spring

Accolades/Reviews

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#	1	2	3	4
Block/Parcel Name	Naboth's Vineyard			

Vineyard, Block or Sub-Block

% of Blend	100%			
Clone	Mendoza, 548, 1066			
Rootstock	3309			
Soil Type	Volcanic loess			
Vine Age	20+			
Years in Production	29years			
Other...				

Yield Management

Target T/ha				
Actual T/ha				
Vines/ha				
Kg/vine				
Irrigated?	no			
Type e.g. above ground / subsurface				
Other...				

Vine Management

Pruning method	guyot			
Pruning (buds/m)				
Canopy density (shoots/m)				
Shoot thinning	yes			
Crop thinning (% removed)	where congestion			
Kg/m fruit				
Leaf plucking	bunch line			
Timing of leaf plucking				
Timing of crop thinning				
Fruit exposure achieved %	75-80%			
Date of flowering	8-Nov			
Date of fruit set				
Days between flowering and harvest				
Other...				

Harvest

Date	3/3/21			
Brix	23.1			
pH	3.18			
TA	8.2			
Malic Acid				
YAN				
Method of Harvest	Hand			
Fruit condition	Amazing			
Field Additions	no			
Other...				

Pressing

Yes/No and details. Reasons why?

Additions to fruit (pre-pressing)	no, beautiful quality no need
Destemmed	no
Whole Bunch	Yes, chilled over night and slowly pressed
Crushed	
Press Type	bag press
Wash	no, beautiful quality no need
Press fractions	Cuvee and pressings
Press rate L/tonne	650
Hard pressings, kept /downgraded	downgraded

Juice additions, types and rates	20ppm SO2
Gas cover, inert	
Hyper Ox, timing	
Settling. Time, temperature	
Direct to barrel	
Juice NTU (if known).	
Other...	

Fermentation

Yes/No and details. Reasons why?

Vessel Type(s)	Barrique
New oak, % and type	no new oak, predominantly 2nd fill Taransaud and Rousseau with some inert Latour
Temp Control. Target temp or rate	Cool room, no target temp
Wild ferment, % of blend	100%
Inoculated. Yeast used and rate	
Nutrient Additions. Type, rate, timing	
Oxygen Additions. Timing, rate	
Enrichment. Target Alc %, timing	
Acidification. Target pH/TA, timing	
MLF. Inoculated / natural, timing	Natural but discouraged
Warming for MLF	
% MLF in blend	
Other...	

Post Ferment / Finishing

Yes/No and details. Reasons why?

Stirring, frequency	New moon over winter to build texture
Enzyme addition	
Other lees management	
Time in barrel	12months
Time in tank prior to finishing	10 months
Palate fining, type and rate	no
Protein fining, to what level	no
Cold Stabilisation, to what level	no
Filtration, type	sterile 0.45
FSO2 level at bottling	26
TSO2 level at bottling	90
Bottling date	25/1/23
Filtration type at bottling	sterile 0.45
Release date	
Other...	