



Aotearoa Chardonnay Symposium 2024

Day 1

Session 1

Wine 5

Winery	The Coterie
Viticulturist	Jeremy Hyland
Winemaker	Ashleigh Barrowman
Wine	Queen of Swords Chardonnay 2022
Region/Appellation	Southern Valleys, Marlborough
Sub region(s)	The Wrekin Vineyard, Southern Valleys
Wine RRP \$	\$50
Cases produced	320



Wine Analysis

pH	3.15
TA	7.8 g/L
VA	0.84 g/L
DCO2	1,230 mg/L
Alcohol %	13.6%
RS	0 g/L

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Tasting Note

Crisp, bone dry, saline and refreshing with light citrus and green apple notes. Backed up with body and texture and some serious cleansing acidity. Only neutral oak was used to showcase the fruit and acidity of the wine. A nod to Ash's time working with Julien at Domaine Labet in the Jura, the intention was to make a racy Chardonnay with tension and texture.

Vineyard/Vintage Notes

My chardonnay is over the two blocks at The Wrekin vineyard - 20% from south facing slope oriented more east west, balance from north facing slope oriented north south.

Winemaking Notes

Biodynamically grown by The Wrekin vineyard in Marlborough. The grapes were hand picked and direct-pressed into old barriques for wild fermentation and matured in the same vessel for 18 months. Certified organic fruit. Unfined. Unfiltered. Vegan. Bottled under cork and wax.

Accolades/Reviews

N/A

#	1	2	3	4
Block/Parcel Name	600's & 700's			

Vineyard, Block or Sub-Block

% of Blend	100%			
Clone	95			
Rootstock	3309			
Soil Type	Clay Loam			
Vine Age	16 Years			
Years in Production	13 Years			

Other...	^^ same is for both blocks
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Yield Management

Target T/ha	7			
Actual T/ha	6.78			
Vines/ha	2841			
Kg/vine	2.39			
Irrigated?	Drip irrigated only twice before verasion			
Type e.g. above ground / subsurface	Above ground			
Other...				

Vine Management

Pruning method	Soft two cane			
Pruning (buds/m)	to vine vigour			
Canopy density (shoots/m)	approx 10			
Shoot thinning	Yes			
Crop thinning (% removed)	No			
Kg/m fruit	1.49			
Leaf plucking	Yes with collard			
Timing of leaf plucking	Two weeks after 50% flowering			
Timing of crop thinning	NA			
Fruit exposure achieved %	60%			
Date of flowering	29th November at 50%			
Date of fruit set	?			
Days between flowering and harvest	118			
Other...				

Harvest

Date	26th March 2022			
Brix	22.4			
pH	2.36			
TA	7.8			
Malic Acid	2.8			
YAN	164			
Method of Harvest	HAND			
Fruit condition	Clean			
Field Additions	NONE			
Other...				

Pressing

Yes/No and details. Reasons why?

Additions to fruit (pre-pressing)	NONE
Destemmed	NO
Whole Bunch	YES
Crushed	NO
Press Type	Bag press

Wash	NA
Press fractions	Pressing aside but used for topping
Press rate L/tonne	705L/Tonne
Hard pressings, kept /downgraded	KEPT
Juice additions, types and rates	NONE
Gas cover, inert	Dry Ice at pressing and settling
Hyper Ox, timing	NONE
Settling. Time, temperature	Direct to old puncheons
Direct to barrel	YES
Juice NTU (if known).	NA
Other...	

Fermentation

Yes/No and details. Reasons why?

Vessel Type(s)	Old puncehons
New oak, % and type	NONE - all old puncheons 10+ years / various coopers
Temp Control. Target temp or rate	NONE - cellar temperature is approx 18 degrees over vintage
Wild ferment, % of blend	100%
Inoculated. Yeast used and rate	NONE
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	Natural
Warming for MLF	NONE
% MLF in blend	100%
Other...	

Post Ferment / Finishing

Yes/No and details. Reasons why?

Stirring, frequency	During ferment - every couple of days for 10 minutes.
Enzyme addition	NONE
Other lees management	On lee's during ferment and post. Racked twice before bottling.
Time in barrel	18 months
Time in tank prior to finishing	Approx 2 weeks
Palate fining, type and rate	NONE
Protein fining, to what level	NONE
Cold Stabilisation, to what level	NONE
Filtration, type	NONE
FSO2 level at bottling	6ppm
TSO2 level at bottling	78ppm
Bottling date	13th September 2023
Filtration type at bottling	NONE
Release date	1st November 2023
Other...	