

Aotearoa Chardonnay Symposium 2024

Day 1

Session 1

Wine 8

Winery	Kumeu River Wines Limited
Viticulturist	Milan Brajkovich
Winemaker	Michael Brajkovich
Wine	Kumeu River Hunting Hill Chardonnay 2021
Region/Appellation	Auckland
Sub region(s)	Kumeu
Wine RRP \$	\$95
Cases produced	1400



Wine Analysis

pH	3.18
TA	6.9 g/L
VA	0.5 g/L
DCO2	800 mg/L
Alcohol %	13.9%
RS	<1.0 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

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Vineyard/Vintage Notes

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Winemaking Notes

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Accolades/Reviews

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#	1	2	3	4
Block/Parcel Name	Hunting Hill			

Vineyard, Block or Sub-Block

% of Blend	100%			
Clone	UCD 15			
Rootstock	3306, 3309, 101-14, 420A			
Soil Type	Clay			
Vine Age	23			
Years in Production	21			
Other...				

Yield Management

Target T/ha	6 to 8			
Actual T/ha	5.9			
Vines/ha	2500			
Kg/vine	2.4			
Irrigated?	No			
Type e.g. above ground / subsurface	N/A			

Other...	
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Vine Management

Pruning method	Guyot			
Pruning (buds/m)	15			
Canopy density (shoots/m)	10			
Shoot thinning	None			
Crop thinning (% removed)	None			
Kg/m fruit	1.0 kg			
Leaf plucking	Yes			
Timing of leaf plucking	Flowering, Veraison			
Timing of crop thinning	None			
Fruit exposure achieved %	20%			
Date of flowering	14-Nov-20			
Date of fruit set	20-Nov-20			
Days between flowering and harvest	97			
Other...				

Harvest

Date	18 to 19 Feb 2021			
Brix	22.5			
pH	3.05			
TA	8.2			
Malic Acid	2.8			
YAN	N/A			
Method of Harvest	Hand			
Fruit condition	Superb			
Field Additions	None			
Other...				

Pressing

Yes/No and details. Reasons why?

Additions to fruit (pre-pressing)	No
Destemmed	No
Whole Bunch	Yes
Crushed	No
Press Type	Willmes Merlin 4300
Wash	?
Press fractions	None
Press rate L/tonne	720
Hard pressings, kept /downgraded	None
Juice additions, types and rates	SO ₂ , 50mg/L
Gas cover, inert	None
Hyper Ox, timing	None
Settling. Time, temperature	12 hrs 12 Degrees
Direct to barrel	No
Juice NTU (if known).	N/A
Other...	

Fermentation

Yes/No and details. Reasons why?

Vessel Type(s)	228 L barrels
New oak, % and type	25% new
Temp Control. Target temp or rate	20 to 24 degrees
Wild ferment, % of blend	100% wild

Inoculated. Yeast used and rate	None
Nutrient Additions. Type, rate, timing	None
Oxygen Additions. Timing, rate	1.5 ml/L at start, then again one day later, then again at mid-point
Enrichment. Target Alc %, timing	None
Acidification. Target pH/TA, timing	None
MLF. Inoculated / natural, timing	mixed, after primary
Warming for MLF	None
% MLF in blend	100%
Other...	

Post Ferment / Finishing	Yes/No and details. Reasons why?
Stirring, frequency	According to need. 3-4 times total.
Enzyme addition	No
Other lees management	11 months
Time in barrel	11 months
Time in tank prior to finishing	3 months
Palate fining, type and rate	None
Protein fining, to what level	None
Cold Stabilisation, to what level	8 degrees, 8 weeks
Filtration, type	Cross-Flow
FSO2 level at bottling	43
TSO2 level at bottling	136
Bottling date	30 and 31 May 2022
Filtration type at bottling	Membrane 0.65 micron
Release date	Aug-22
Other...	