



# Aotearoa Chardonnay Symposium 2024

Day 1

Session 2

Wine 1

Winery	Smith & Sheth
Viticulturist	Steve Smith, Nick Paulin
Winemaker	Steve Smith, Warren Gibson
Wine	Smith & Sheth CRU Heretaunga Chardonnay 2021
Region	Hawke's Bay
Sub region(s)	Gimblett Gravels, Bridge Pa, Mangatahi
Wine RRP \$	\$40
Cases produced	1285 (9LE)



## Wine Analysis

pH	3.26
TA	6.6 g/L
VA	
DCO2	
Alcohol %	14.0%
RS	

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## Tasting Note

Bright pale straw colour with lemon tinges. Lovely fresh aromas of white fleshed peach, roasted cashews and hints of river stones and toasted brioche. The palate is immediately open with ripe stonefruit and confit lemon flavours surrounded by a lovely creamy texture, a hint of fine oak, and finishing long with a savoury, flinty twist.

## Vineyard/Vintage Notes

Hawke's Bay had its 4th consecutive warmer-than-average vintage in 2021. Flowering was five to 10 days early and normal temperatures were experienced until the end of January. It was a drier-than-average season, but the moderate summer meant no excessive vine stress was evident. Harvest weather was reasonably stable and favourable - a very good to exceptional Hawke's Bay vintage, especially for Chardonnay and well-crafted Syrah.

Clones 95, Mendoza, and 548 from the Omahu vineyard in the Gimblett Gravels, plus clone 548 from the Howell vineyard in the Bridge Pa sub-region, and Mendoza clone from the Two Terraces Vineyard in the Mangatahi sub-region. All vineyards are run to Sustainable Winegrowing New Zealand standards with a nil residue spray program. Harvest Dates: 26th February - 9th March 2021.

## Winemaking Notes

100% hand-harvested fruit was whole-bunch pressed and barrel fermented in a blend of new and aged French oak barriques and puncheons. 30% new oak. 100% indigenous malolactic fermentation with a small amount of lees stirring during 11 months maturation in barrel.

## Accolades/Reviews

96 Points, Sam Kim, Wine Orbit  
 95 Points (Outstanding) - Cameron Douglas MS  
 95 Points - Andrea Pritzker MW, The Vintage Journal  
 95 Points, Candice Chow, Raymond Chan Wine Reviews  
 93 Points, Bob Campbell MW, The Real Review  
 93 Points, Huon Hooke, The Real Review

#	1	2	3	4
Block/Parcel Name	Omahu	Howell	Quinn	

## Vineyard, Block or Sub-Block

% of Blend	50%	40%	10%	
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Clone	95, Mendoza, 548	548	Mendoza	
Rootstock				
Soil Type	Gimblett Gravels	Bridge Pa	Mangatahi River Terrace	
Vine Age				
Years in Production	20+	3	3	
Other...				

**Yield Management**

Target T/ha				
Actual T/ha				
Vines/ha				
Kg/vine				
Irrigated?				
Type e.g. above ground / subsurface				
Other...				

**Vine Management**

Pruning method				
Pruning (buds/m)				
Canopy density (shoots/m)				
Shoot thinning				
Crop thinning (% removed)				
Kg/m fruit				
Leaf plucking				
Timing of leaf plucking				
Timing of crop thinning				
Fruit exposure achieved %				
Date of flowering				
Date of fruit set				
Days between flowering and harvest				
Other...				

**Harvest**

	Gimblett Gravels	Bridge Pa	Managatahi	
Date	26/2/21	5 - 9/03/2021	8/3/21	
Brix	Range	Range	Range	
pH	Range	Range	Range	
TA	Range	Range	Range	
Malic Acid				
YAN				
Method of Harvest	Hand	Hand	Hand	
Fruit condition				
Field Additions	No	No	No	
Other...				

**Pressing**

Yes/No and details. Reasons why?

Additions to fruit (pre-pressing)	No
Destemmed	No
Whole Bunch	Yes
Crushed	No
Press Type	
Wash	
Press fractions	Yes. Pressings kept separate and fermented separately
Press rate L/tonne	≈700 litres/tonne

Hard pressings, kept /downgraded	Kept separate. Included
Juice additions, types and rates	No
Gas cover, inert	No
Hyper Ox, timing	No
Settling. Time, temperature	Some overnight, 20% direct to barrel
Direct to barrel	20%
Juice NTU (if known).	300 - 700
Other...	

**Fermentation**

Yes/No and details. Reasons why?

Vessel Type(s)	French Oak
New oak, % and type	35% new
Temp Control. Target temp or rate	Ambient cellar temperature (<20oC)
Wild ferment, % of blend	80% Indigenous
Inoculated. Yeast used and rate	
Nutrient Additions. Type, rate, timing	
Oxygen Additions. Timing, rate	Yes, if required
Enrichment. Target Alc %, timing	
Acidification. Target pH/TA, timing	Pressings, if required
MLF. Inoculated / natural, timing	Indigenous
Warming for MLF	No
% MLF in blend	75%
Other...	

**Post Ferment / Finishing**

Yes/No and details. Reasons why?

Stirring, frequency	Minimal
Enzyme addition	No
Other lees management	
Time in barrel	11 months
Time in tank prior to finishing	4 months
Palate fining, type and rate	No
Protein fining, to what level	No
Cold Stabilisation, to what level	No
Filtration, type	Crossflow to bottle
FSO2 level at bottling	
TSO2 level at bottling	
Bottling date	
Filtration type at bottling	
Release date	Jul-23