



Aotearoa Chardonnay Symposium 2024

Day 2, Session 4	Wine 1	Wine 2	Wine 3	Wine 4
pH				
TA	5.1 g/L			
VA	0.31 g/L			
DCO2				
Alcohol %	12.4%	12.50%		
RS	0.0 g/L	1.0 g/L		

Vineyard, Block or Sub-Block

% of Blend	20%/60%/20%	50%/50%		
Clone	selection massale			
Rootstock	41B			
Soil Type	Portlandien	Kimmeridgien		
Vine Age	70/41/9	33		
Years in Production	1956/1985/2017	30		
Other				

Yield Management

Target T/ha	45 hl/ha			
Actual T/ha	14 hl/ha	35 hl/ha		
Vines/ha	8000/8000/9500	5500		
Kg/vine				
Irrigated?	no	NON!		
Type e.g. above ground / subsurface				
Other				

Vine Management

Pruning method	double guyot/guyot simple/guyot pousard	Guyot poussard and taille douce by Marceau Bourdarias		
Pruning (buds/m)	9/7/7			
Canopy density (shoots/m)				
Shoot thinning	yes			
Crop thinning (% removed)	no	No		
Kg/m fruit				
Leaf plucking	no			
Timing of leaf plucking				
Timing of crop thinning				
Fruit exposure achieved %				
Date of flowering	22/06/2021			
Date of fruit set	27/09/2021			
Days between flowering and harvest	98			
Other				



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Harvest

Date	27/09/2021	10th of Sept/9th of Sept		
Brix	213.5			
pH	3.21			
TA	7.5			
Malic Acid	3.8			
YAN				
Method of Harvest	hand picking	Hand pick in small crates		
Fruit condition	cold around 17°C and no botrytis	Healthy grapes		
Field Additions	fresh with light sunny	None		
Other				

Pressing

Additions to fruit (pre-pressing)	none, so to preserve the identity	No		
Destemmed	yes 100%			
Whole Bunch		Yes		
Crushed	no			
Press Type	pneumatique	Pneumatique		
Wash				
Press fractions	just one			
Press rate L/tonne				
Hard pressings, kept /downgraded				
Juice additions, types and rates	no	No		
Gas cover, inert	no	CO2		
Hyper Ox, timing	no, but a natural oxidation because the cage of the pneumatique press is opened	No		
Settling. Time, temperature	3.5 hours	Overnight		
Direct to barrel	no collect in a steel tank before to go on barrel when the fermentation start			
Juice NTU (if known).	90-120			
Other				



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Fermentation				
Vessel Type(s)	228L barrel			
New oak, % and type	10%	No		
Temp Control. Target temp or rate	natural temperature in the old cave around 17°C during fermentation	No		
Wild ferment, % of blend	yes	100%		
Inoculated. Yeast used and rate	no	No		
Nutrient Additions. Type, rate, timing	no	No		
Oxygen Additions. Timing, rate	yes natural oxygen when you down in barrel	No		
Enrichment. Target Alc %, timing	no	No		
Acidification. Target pH/TA, timing	no	No		
MLF. Inoculated / natural, timing	no	Natural		
Warming for MLF	around 17°C	No		
% MLF in blend	100%	100%		
Other				

Post Ferment / Finishing

Stirring, frequency	no because it's a source for premox	No		
Enzyme addition	no	No		
Other lees management	static ageing	No		
Time in barrel	14 month	12 months		
Time in tank prior to finishing	3 month	4 months		
Palate fining, type and rate	no	No		
Protein fining, to what level	yes 5g/L bentonite	No		
Cold Stabilisation, to what level	no	No		
Filtration, type	kieselguhr the most light possible with white clay	No		
FSO2 level at bottling	30 mg/L	<10 mg/l		
TSO2 level at bottling				
Bottling date	12/06/2023	23/11/23		
Filtration type at bottling		No		
Release date				
Other				