



Aotearoa Chardonnay Symposium 2024

Day 1, Session 1	Wine 1	Wine 2	Wine 3	Wine 4	Wine 5	Wine 6	Wine 7	Wine 8
Winery	Black Estate	Bilancia	Moko Hills	The Millton Vineyard	The Coterie	Neudorf Vineyards	Ata Rangi	Kumeu River Wines Limited
Viticulturist		Dave Greer	Donald van der Westhuizen		Jeremy Hyland	Stefan Brockley	Ben and Helen Masters	Milan Brajkovich
Winemaker	Nicholas Brown	Warren Gibson and Lorraine Leheny	Donald van der Westhuizen	Timothy Ovenden	Ashleigh Barrowman	Todd Stevens	Helen Mastfers	Michael Brajkovich
Wine	Home Chardonnay 2021	Kaikora Vineyard Chardonnay 2022	Moko Hills Chardonnay 2021	Clos de Ste Anne Naboth's Vineyard Chardonnay 2021	Queen of Swords Chardonnay 2022	Neudorf Rosie's Block Amphora Chardonnay 2022	Ata Rangi Masters Chardonnay 2022	Kumeu River Hunting Hill Chardonnay 2021
Region/Appellation	North Canterbury	Hawke's Bay	Central Otago	Gisborne	Southern Valleys, Marlborough	Nelson	Wairarapa	Auckland
Sub region(s)		Central Hawke's Bay	Lakefront Terrace, Bendigo	Manutuke	The Wrekin Vineyard, Southern Valleys	Moutere	Martinborough	Kumeu
Wine RRP \$	\$75	\$55	\$59	\$90	\$50	\$50	\$80	\$95
Cases produced			141 cases	130 (260 x 6)	320	195	122	1400

Wine Analysis

pH	3.40			3.36	3.15	3.41	3.23	3.18
TA	7.0 g/l		6.2 g/L	7.2 g/L	7.8 g/L	4.9 g/L	6.4 g/L	6.9 g/L
VA			<0.3 g/L		0.84 g/L	0.64 g/L	0.43 g/L	0.5 g/L
DCO2			1,180 mg/L		1,230 mg/L	1,105 mg/L		800 mg/L
Alcohol %	14.0%	13.0%	13.4%	13.8%	13.6%	13.5%	12.4%	13.9%
RS	1.96 g/l	Dry	<2.0 g/L	0.8 g/L	0 g/L	0.59 g/L	<1.0 g/l	<1.0 g/L

Block/Parcel Name	Home	Kaikora Vineyard	Kōwhai Block	Naboth's Vineyard	600's & 700's	Block 2 / Block 7	Masters	Hunting Hill
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Vineyard, Block or Sub-Block

% of Blend	100%	100%	100%	100%	100%	60%/40%	80%/20%	100%
Clone	Mendoza	UCD15	95 & 15	Mendoza, 548, 1066	95	548/Mendoza	Mendoza/C115	UCD 15
Rootstock	Un-grafted		Schwarzmann & 3309	3309	3309	Schw/3309	101-14	3306, 3309, 101-14, 420A
Soil Type	Sedimentary Clay	Argillite	See above	Volcanic loess	Clay Loam	Sandy Loam/Clay	alluvial gravels mixed with clay	Clay
Vine Age	20 years	5	2 years (Planted 2017)	20+	16 Years	11/22	23	23
Years in Production		3	2 years	29years	13 Years	8/19	17	21



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Other	Calcium carbonate deposits				^^ same is for both blocks			

Yield Management

Target T/ha	1.8T		As much as I can get		7	7.0/7.5	4.5	6 to 8
Actual T/ha			3.5 - 4.5T/ha		6.78	4.12/1.87	4.6	5.9
Vines/ha	1841		2500		2841	2841	3800	2500
Kg/vine			1.4 - 1.8		2.39	1.5/0.66	1.2	2.4
Irrigated?			Yes- deficit	no	Drip irrigated only twice before verasion	Minor/None	no	No
Type e.g. above ground / subsurface			Above		Above ground	Above/N/A		N/A
Other								

Vine Management

Pruning method			Spur / Cane	guyot	Soft two cane	VSP	2 cane VSP	Guyot
Pruning (buds/m)			Vine specific		to vine vigour	13	12	15
Canopy density (shoots/m)			Max 20		approx 10		12	10
Shoot thinning			Yes	yes	Yes		yes	None
Crop thinning (% removed)			n/a	where congestion	No	10%	yes 3%	None
Kg/m fruit			.875 - 1.125		1.49			1.0 kg
Leaf plucking			Yes	bunch line	Yes with collard	Yes	minimal	Yes
Timing of leaf plucking			post fruit set		Two weeks after 50% flowering	December	2nd week December	Flowering, Verasion
Timing of crop thinning			n/a		NA	December	green thinning	None
Fruit exposure achieved %			70% morning side	75-80%	60%	50%	20	20%
Date of flowering				8-Nov	29th November at 50%	26/11/21	14th November	14-Nov-20
Date of fruit set					?	8/12/21	1st December	20-Nov-20
Days between flowering and harvest					118		126	97
Other	Organic and Biodynamic							



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Harvest								
Date		12/3/22	8th April	3/3/21	26th March 2022	26th March/30th March	19-Mar	18 to 19 Feb 2021
Brix	23.0		22.3	23.1	22.4	22.1/22.6	20.5	22.5
pH	3.22		3.21	3.18	2.36	3.23/3.14	3.1	3.05
TA	8.6		8.4	8.2	7.8	9.3/8.4	8.21	8.2
Malic Acid					2.8	N/A		2.8
YAN					164	N/A		N/A
Method of Harvest	Hand	Hand picked	Hand	Hand	HAND	Hand	hand	Hand
Fruit condition	Good	Very good	Great	Amazing	Clean	Good	need to pick out Botrytis	Superb
Field Additions	None	No	n/a	no	NONE	None	none	None
Other								

Pressing								
Additions to fruit (pre-pressing)	No	No		no, beautiful quality no need	NONE	None	none	No
Destemmed	No			no	NO	None	none	No
Whole Bunch	YES	Yes		Yes, chilled over night and slowley pressed	YES	100%	yes oressed	Yes
Crushed	No				NO	None	no	No
Press Type				bag press	Bag press		Europress	Willmes Merlin 4300
Wash				no, beautiful quality no need	NA		?	?
Press fractions				Cuvee and pressings	Pressing aside but used for topping	None, press to 1.8bar	go to barrel during pressing so first barrels free run later barrels pressing	None
Press rate L/tonne				650	705L/Tonne	~680 L / tonne	640/T	720
Hard pressings, kept /downgraded		Kept		downgraded	KEPT	Kept and blended	hard pressing to separate barrel	None
Juice additions, types and rates	No			20ppm SO2	NONE	PMS 25 ppm,	none	SO2, 50mg/L
Gas cover, inert	No				Dry Ice at pressing and settling	None	no	None



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Hyper Ox, timing	No				NONE	None	no	None
Settling. Time, temperature	Yes.	Nil			Direct to old puncheons	24 hours	no	12 hrs 12 Degrees
Direct to barrel	No after settling.	Yes			YES	None	yes	No
Juice NTU (if known).		400 - 700			NA			N/A
Other								

Fermentation

Vessel Type(s)	500L tight grain French Puncheons	Barrique		Barrique	Old puncheons	Amphora - 500 L, 700 L, 1000L	300L barrels	228 L barrels
New oak, % and type	4 Years old	25% new,		no new oak, predominantly 2nd fill Taransaud and Rousseau with some inert Latour	NONE - all old puncheons 10+ years / various coopers	N/A	25%	25% new
Temp Control. Target temp or rate				Cool room, no target temp	NONE - cellar temperature is approx 18 degrees over vintage	20-24C	minimal	20 to 24 degrees
Wild ferment, % of blend	100%. Vineyard Starter	100% indigenous		100%	100%	100% Wild ferment	yes 100%	100% wild
Inoculated. Yeast used and rate	No				NONE	None	no	None
Nutrient Additions. Type, rate, timing	No				NONE		no	None
Oxygen Additions. Timing, rate	No	mid/late ferment			NONE	None	no	1.5 ml/L at start, then again one day later, then again at mid-point
Enrichment. Target Alc %, timing	No				NONE	None	yes chaptilised to 22 brix	None
Acidification. Target pH/TA, timing	No				NONE	None	no	None
MLF. Inoculated / natural, timing	Yes. Natural	Yes, indigenous		Natural but discouraged	Natural	Natural, spring	natural in spring	mixed, after primary
Warming for MLF					NONE	None	no	None
% MLF in blend	100	40%			100%	100%	100%	100%
Other								

Post Ferment / Finishing

Stirring, frequency		Rarely		New moon over winter to build texture	During ferment - every couple of days for 10 minutes.	Monthly	only occasionally during ML	According to need. 3-4 times total.
Enzyme addition	No				NONE	No	no	No



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Other lees management					On lee's during ferment and post. Racked twice before bottling.	None	no	11 months
Time in barrel	11 Months	10 months		12months	18 months	9 months in Amphora	12 months	11 months
Time in tank prior to finishing				10 months	Approx 2 weeks	2 months	6 months	3 months
Palate fining, type and rate	No			no	NONE	None	no	None
Protein fining, to what level	No			no	NONE	Yes, Bentonite (Aktivit) 0.2 g/l	0.5g/l	None
Cold Stabilisation, to what level				no	NONE	Yes, OC	yes 3 weeks at 0	8 degrees, 8 weeks
Filtration, type	None			sterile 0.45	NONE	Coarse	course only	Cross-Flow
FSO2 level at bottling	40ppm Added			26	6ppm	32	28	43
TSO2 level at bottling	42ppm TSO2			90	78ppm	70	60	136
Bottling date				25/1/23	13th September 2023	3/3/23		30 and 31 May 2022
Filtration type at bottling	None			sterile 0.45	NONE	Rockstopper	rock stopper	Membrane 0.65 micron
Release date					1st November 2023	4/10/23	Mar-24	Aug-22
Other								