



# Aotearoa Chardonnay Symposium 2024

Day 2, Session 2 Wines	Wine 1	Wine 2	Wine 3	Wine 4	Wine 5	Wine 6
Winery	Felton Road	Felton Road	Bell Hill	Bell Hill	Isabel Estate	Villa Maria
Viticulturist	Gareth King & Annabel Bulk	Gareth King & Annabel Bulk	Sherwyn Veldhuizen & Marcel Giesen	Sherwyn Veldhuizen & Marcel Giesen	Jeremy McKenzie	Ian Buck
Winemaker	Blair Walter	Blair Walter	Marcel Giesen & Sherwyn Veldhuizen	Marcel Giesen & Sherwyn Veldhuizen	Jeremy McKenzie	Helen Morrison
Wine	2018 Felton Road Chardonnay Block 2	2017 Felton Road Chardonnay Block 2	2009 Bell Hill Chardonnay	2019 Bell Hill Chardonnay	2022 Isabel Estate Single Vineyard Wild Barrique Chardonnay	2022 Villa Maria Taylor's Pass Single Vineyard
Region/Appellation	Central Otago	Central Otago	North Canterbury	North Canterbury	Marlborough	Marlborough
Sub region(s)	Bannockburn	Bannockburn	Weka Pass, Waikari	Weka Pass, Waikari	Wairau Valley	Northern Banks of Awatere River
Wine RRP \$	\$71.00	\$71.00	At time of release: \$85	At time of release: \$175	\$38	\$50
Cases produced	512 cases (12x750ml), 190 x 1.5L, 18 x 3L	427 cases (12x750ml)	1195 bottles; 199 6-packs; 99 dozen	2000 bottles; 333 6-packs; 166 dozen	600	500

## Wine Analysis

pH	3.27	3.16	3.38	3.48	3.28	3.38
TA	5.3 g/L	6.8 g/L	5.7 g/L	6.2 g/L	6.2 g/L	6.4 g/L
VA	0.49 g/L	0.54 g/L	0.56 g/L	0.66 g/L	0.42 g/L	0.37 g/L
DCO2	1,240 mg/L	1,075 mg/L				1.15 g/L
Alcohol %	13.9%	13.7%	13.5%	13.0%	13.5%	13.8%
RS	0.78 g/L	1.39 g/L	1.87 g/L	1.98 g/L	1.3 g/L	0.56 g/L

Block/Parcel Name	B2a / B2b / B2c / B26,15	B2a / B2b / B2e	Shelf 1998 / Limeworks 1999	Shelf 1998; 2005 - 2008/Limeworks 1999/Roadblock 2008/2009/Limeworks 2009	Estate - Block 1/3	Taylor's Pass
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## Vineyard, Block or Sub-Block

% of Blend	26% / 26% / 35% / 13%	29% / 53% / 18%			100%	100%
Clone	87% Mendoza, 15% 6& 15	82% Mendoza, 18% Mendoza, 6 & 7	Mendoza, B95, 15 / B95, B96, 15, 6	Mendoza, B95, 15 / B95, B96, 15, 6 / Mendoza, B95	Mendoza	95
Rootstock	Own	Own	420A, Ru 140, 161-49 / Fercal	420A, Ru 140, 161-49 / Fercal / 161-49 / 161-49	No detail	101-14
Soil Type	Lochar	Lochar	Marine derived lime, chalk & limestone / Marine derived lime, lime marle clay	Marine derived lime, chalk & limestone / Marine derived lime, lime marle clay / Marine derived lime, calcareous clays / Marine derived lime, lime marle clay	Loam over Clay Base	Silt over river gravels/greywacke stones.
Vine Age	26 years	25 years	11 years / 10 years	10-21 years / 20 years / 10-11 years / 10 years	40+	Average 23 years
Years in Production	23 years	22 years	8 years	18 years / 18 years / 8-9 years / 8 years	30 Years in bottle - previous fruit sold	20
Other					Cold site	

## Yield Management

Target T/ha	7	7	5 - 6 T/ha	5 - 6	8 T/Ha	8
Actual T/ha	7 - 7.3	4.3-6.2 / 4.3-6.2 / 3.1-4.2			7.5 T/Ha	9.3
Vines/ha	2,667	2667	10,101-11,363 / 9090	10,101-11,363 / 9090/11363/11363	4500	5000
Kg/vine	2.62 - 2.74	82% 1.6 - 2.3 / 18% 1.3			1.7	1.7
Irrigated?	Yes	Yes	No	No	Yes to maintain canopy	Yes
Type e.g. above ground / subsurface	Above ground drip	Above ground drip	N/A	N/A	dripline above ground	Above Ground
Other	Subterrean now installed with above ground drip as secondary	Subterrean now installed with above ground drip as secondary	Other...Vines have irrigation for establishment in the first 2-3 growing seasons, above surface drippers 2L/hr	Vines have irrigation for establishment in the first 2-3 growing seasons, above surface drippers 2L/hr		

## Vine Management

Pruning method	2 cane vsp	2 cane vsp	Single Guyot	Single Guyot	Z - cane pruning	Spur
Pruning (buds/m)	8-10	8-10	7 - 8	7 - 8	not many	15
Canopy density (shoots/m)	8-10	8-10	10 - 11	10 - 11		12
Shoot thinning	early head thin	early head thin	Yes	Yes	Only around head - reduce powdery	Remove doubles and spatial thinning for decongestion
Crop thinning (% removed)	negligible	negligible	1 bunch/shoot + shoulders	1 bunch/shoot + shoulders	As above and declump	10%
Kg/m fruit	~1.8	~1.8				1.8
Leaf plucking	fruit zone morning side	fruit zone morning side	Yes	Yes	Yes - Collard	Yes, hand and machine



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Timing of leaf plucking	around fruit set	around fruit set	Pre bunch closure plus passes in January/February to keep canopy open	Pre bunch closure plus passes in January/February to keep canopy open	Early to allow PMS application to help eradicate PM particularly organic parcels	Hand - Dec, Machine - Jan
Timing of crop thinning	pre-veraison if needed	pre-veraison if needed	January for crop thinning, February for green harvest	January for crop thinning, February for green harvest	None	Early Feb
Fruit exposure achieved %	50-60% morning only	50-60% morning only	60%	60%	Not too much as not after sunburn fruit but enough to open up for airflow and spray effectiveness	50%
Date of flowering	30-Nov	29-Nov	Early Dec	Early Dec	Don't monitor, just frost control	30th November
Date of fruit set	~	~	Mid Dec	Mid Dec		12th December
Days between flowering and harvest	97	121	Approx 120 days	Approx 120 days		118
Other	Other... Warmest Sept, Oct, Nov, Dec & Jan on record. 90mm rain on 1 Feb then further 54 mm throughout Feb and thankfully coolest in previous 14 years.					

## Harvest

Date	1 - 12 Mar	31 Mar - 6 Apr	6th April / 17th April	4th April - 10th April	10-18th March 2022	29th-30th March
Brix	21.7 - 23.1	22.4 - 23.2	23.4 / 23.2	21.2 - 22.3	22.2-23.1	22.7-23.2
pH	3.23 - 3.31	3.17 & 3.18	3.34 / 3.35	3.23 - 3.35	3.06-3.15	3.15-3.3
TA	6.3 - 7.1	8.2 - 8.8	9.15 / 11.18	7.87 - n9.2	8.4-8.9	8-8.5
Malic Acid	2.45	2.96		3.2 - 3.7	no	4.2
YAN	209				no	350
Method of Harvest	Hand	Hand	Hand	Hand	Hand	Hand
Fruit condition	Excellent	Excellent	Clean, some stem necrosis/Clean	Clean	as clean as possible	Clean
Field Additions	Nil	Nil	No	No	No, straight to press	N/A
Other					Four pickings usually about 5T each.	

## Pressing

Additions to fruit (pre-pressing)	Nil	Nil	No, no SO2 at juice stage	No, no SO2 at juice stage	No	No
Destemmed	No - difficult to do	No - difficult to do	No	No	No	No
Whole Bunch	Yes	Yes	100%	No	Yes	Yes
Crushed	No - difficult to do	No - difficult to do	No	100%	No	No
Press Type	Europress	Europress	Basket	Willmes	Diemme	Diemme Bag
Wash	?	?			Depends on season	No
Press fractions	No	No	No	2 to 3	Two	
Press rate L/tonne	698-720 L/T	710-717 L/T	Around 600L/T	600L/T	600-650	550L/T
Hard pressings, kept /downgraded	Full press cycle kept	Full press cycle kept	N/A	Separated, pH measured to determine cuts and where they go	Downgrade	Downgraded
Juice additions, types and rates	30ppm SO2	30ppm SO2	No	None		
Gas cover, inert	Nil	Nil	No	No	no	Dry Ice
Hyper Ox, timing	?	?	No	No	no CO2 Cover	None
Settling. Time, temperature	Overnight ~18 oC	Overnight ~18 oC	1 - 2 days	2 - 3 days	Overnight	67% - 6 hr settle.
Direct to barrel	No	No	No	No	Yes if batch small	33% - Straight to barrel full solids.
Juice NTU (if known).	Unknown	Unknown			Cloudy	
Other						

## Fermentation

Vessel Type(s)	Burgundy 228L Barriques	Burgundy 228L Barriques	French Oak 228L	French Oak - all Mercurey, Pierre wood, CLL+ toast	French oak - 72% Puncheons. Balance 300L Hogsheads.	French Oak - 86% Punccheon
New oak, % and type	0% new Damy - doesn't need to taste like French Oak?	0% new Damy - doesn't need to taste like French Oak?	33% new - Sirugue A TG E, balance 2 & 3 yr old Mercurey Pierre ST & PS ST	No new, 38% 1yr, 19% 2yr, balance in older oak (2015 & 2016 barrels)	35% New, 22% 2nd fill, 18% 3rd Fill, 25% 4th fill.	32% New, 17% 2nd fill, 10% 3rd Fill, 41% 4th fill. Mercurey, F Freres, Damy, Berthomieu, Taransaud.
Temp Control. Target temp or rate	Slight, max temp 25 oC	Slight, max temp 25 oC	Warm	Warm ferments	No. Take in and out of barrel hall	Up to 25 deg C
Wild ferment, % of blend	Wild 100%	Wild 100%	100%	100%	100%	33% - Full solids/direct fill portion.
Inoculated. Yeast used and rate	Nil	Nil	N/A	No	no	67% - Racked portion.
Nutrient Additions. Type, rate, timing	Trialed on some barrels during early ferment	Trialed on some barrels during early ferment	N/A	No	no	Fermcontrol to some batches.


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Oxygen Additions. Timing, rate	Trialled on some barrels during early ferment	Trialled on some barrels during early ferment	N/A	No	no	None
Enrichment. Target Alc %, timing	Nil	Nil	No	Yes, to 13%, between 0.5 to 1.5% per block, start of/early ferment usually	no - Only if tough season. Add at juice to aim for 13.2-13.5	None
Acidification. Target pH/TA, timing	Nil	Nil	No - at bottling - 3.38 pH, 5.7g/L TA, 13.5% ALC	No	no	None
MLF. Inoculated / natural, timing	Natural, spring	Natural, spring	Natural, normally late spring/early summer	No, natural, late spring/early summer	Yes	Yes a portion. Natural
Warming for MLF	Central Otago Spring	Central Otago Spring	No	No	no	Warm Room
% MLF in blend	100%	100%	100%	100%	100%	25%
Other						

**Post Ferment / Finishing**

Stirring, frequency	Only to encourage primary to finish, perhaps weekly or bi-weekly	Only to encourage primary to finish, perhaps weekly or bi-weekly	No	No	Yes. Only to aid primary otherwise minimal - season dependent.	Yes. Only to aid primary.
Enzyme addition	Nil	Nil	No	No	No	None
Other lees management	Nil	Nil	Juice lees added during early ferment	Juice lees added during early ferment	No	None
Time in barrel	16 months	16 months	12 months	12 months	1 year.	10 months.
Time in tank prior to finishing	10 days	14 days	10 months	7 months	5 months.	4 months.
Palate fining, type and rate	Nil	Nil	No	No	No	No
Protein fining, to what level	Nil	Nil	No	No	No	Bento added. NTU Delta < 2
Cold Stabilisation, to what level	Nil	Nil	Natural - over winter in tank	Natural - over winter in tank	On cold	COT seeding. < 3 Conductivity
Filtration, type	Nil	Nil	Coarse pad filter for polish/clarity pre bottling	Coarse pad filter for polish/clarity pre bottling	Cross Flow	Lenticular
FSO2 level at bottling	32 Free	31 Free	39ppm (TFSO2 = 70ppm at export analysis)	35ppm (TFSO2 = 57ppm at export analysis)	30ppm	32ppm
TSO2 level at bottling						82ppm
Bottling date	28-Aug-19	5-Sep-18	4-Apr-11	28-Oct-20	14/06/2023	27/07/23
Filtration type at bottling	Nil	Nil	No	No	Sterile	Sterile
Release date	1-Nov-19	1-Nov-18	Sep-12	Jan-24	Nov-24	
Other					Lucky fruit	