



# Aotearoa Chardonnay Symposium 2024

Day 2, Session 3 Wines	Wine 1	Wine 2	Wine 3	Wine 4
Winery	Sailor Seeks Horse	Stargazer	Freycinet Vineyard	Brown Family Wine Group Tasmania
Viticulturist	Paul & Gilli Lipscombe	Bryn Williams and Samantha Connew	Claudio Radenti, Keira O'Brien	Ben Pietsch
Winemaker	Paul & Gilli Lipscombe	Samantha Connew	Claudio Radenti, Keira O'Brien	Tom Wallace
Wine	Sailor Seeks Horse Chardonnay 2022	Stargazer Chardonnay 2023	Freycinet Vineyard Chardonnay 2023	Brown Brothers Patricia Chardonnay 2022
Region/Appellation	Tasmania	Tasmania	Tasmania	Tasmania
Sub region(s)	Huon Valley	Coal River Valley and Derwent Valley	East Coast	Tamar Valley
Wine RRP \$	\$65 AUD	\$70 AUD	\$45 AUD	\$60 AUD
Cases produced	257	550	750	1000

## Wine Analysis

pH	3.27	3.15	3.24	3.15
TA	6.9 g/L	7.8 g/L	7.71 g/L	6.90 g/L
VA	0.52 g/L	0.52 g/L	not measured	0.46 g/L
DCO2	665 mg/L	1,165 mg/L	750 mg/L	800 mg/L
Alcohol %	12.7%	12.9%	12.8%	12.2%
RS	0.6 g/L	1.2 g/L	0.05 g/L	1.2 g/L

Block/Parcel Name	SSH277/SSH95/SSH96	Palisander/Rotherwood	Hill/Paddock/New	K03/K46/K47
-------------------	--------------------	-----------------------	------------------	-------------

## Vineyard, Block or Sub-Block

% of Blend	50%/45%/5%	60%/40%	27%/30%/43%	48%/42%/10%
Clone	277/95/96	548,95,96 & 76/76	I10V5	I10V5/B95,B96/I10V1
Rootstock	Own roots	All on own roots except the 548 which is on 1103P/Own roots	Own	
Soil Type	Permian Mudstone	Brown dermosol over jurassic dolerite/White silica sand over sandstone and clay	Brown dermasol over jurassic dolerite/Black vertosol/Brown dermasol over jurassic dolerite	
Vine Age	12 years	7 years/25 years	44 years/41 years/27 years	19 years/18 years/18 years
Years in Production	8	3/21	40 years/37 years/25 years	16 years/15 years/15 years
Other			All blocks are on split lyre trellis	

## Yield Management

Target T/ha	4/4/3.5	7-8	8	
Actual T/ha	4.3/3.4/2.5	4.3/7.1	2.36/2.6/3.75	4.2/3.3/5.4



# Aotearoa Chardonnay Symposium 2024

Day 2, Session 3 Wines	Wine 1	Wine 2	Wine 3	Wine 4
Vines/ha	4000	3968/-	2100/3200/2800	
Kg/vine	1.08/0.85/0.63	1.4/-	1.45/0.82/1.35	
Irrigated?	No	Yes		
Type e.g. above ground / subsurface	NA	Drip, above ground	Above ground - drip	
Other			A most unusual season following several very challenging La Nina influenced years. Greatly reduced yields.	

## Vine Management

Pruning method	Cane	Cane	Four cane/Two Cane/Two Cane	Spur/Two Cane/Four Cane
Pruning (buds/m)	10	10	10-12	20/16/30
Canopy density (shoots/m)	14	14	8-10	
Shoot thinning	Yes where congested or double shoots	Yes, around the head, where congested or double shoots/No	Crown thinning to ease congestion and enhance sunlight inception on following seasons replacement canes to encourage more fruitful buds	Head thin and one shoot ass/Head thin and one shoot ass/None
Crop thinning (% removed)	10%	Green harvesting only/No	Generally not required, definitely not required in 2023	
Kg/m fruit	1.08/0.85/0.63		0.7/0.4/0.7	
Leaf plucking	Very light if needed on Eastern side	Very light on the morning side of the canopy/No	Yes	
Timing of leaf plucking	Post flowering, pre closure	Early January	Late Jan	
Timing of crop thinning	Post veraison	Post veraison		
Fruit exposure achieved %	25%	?	80%	
Date of flowering	Mid December	Early December	24-11-2022/28-11-2022/24-11-2022	7-12-2021/3-12-2021/-
Date of fruit set		Late December	22-12/2022/26-12-2022/22-12-2022	
Days between flowering and harvest	120/120/115	120	133/137/138	
Other			Good fruit exposure is preferred to maximise airflow within our amphitheatre site, helps to reduce canopy humidity and minimise disease risk	



# Aotearoa Chardonnay Symposium 2024

Day 2, Session 3 Wines	Wine 1	Wine 2	Wine 3	Wine 4
<b>Harvest</b>				
Date	19 Apr & 21 Apr/14-Apr/14-Apr	11-Apr-23/06-Apr-23	6-04-23/6-04-23 & 14-04-23/11-04-23	30-03-2024/31-03-2024/31-03-2024
Brix		22.5/22.3	22.8/21.8/23.2	20/20.2/20.3
pH		3.02/3.12	3.09/3.06/3.14	3/3.13/3.12
TA		8.5/7.16	11.2/11.4/9.6	10.86/10.43/9.4
Malic Acid				>3.0/>3.5/2.8
YAN		272/345		
Method of Harvest	Hand harvested	Hand harvested	Hand pick	Hand pick/Hand pick/Machine
Fruit condition	Clean	Clean	Clean	Clean/Clean/-
Field Additions	None	None	Nil	Nil
Other				

**Pressing**

Additions to fruit (pre-pressing)	none	30ppm SO <sub>2</sub> , to kill off any unwanted wild yeast strains	None	Nil. Targeting Wild ferment and careful oxidative handling
Destemmed	no	No	No	No
Whole Bunch	yes - for finer phenolic extraction	Yes, for juice clarification	100%, hand sorted and loaded via conveyer to top of press	Top loaded to press
Crushed	no	No	No	No
Press Type	Reconditioned Europress EHP2200	Bucher	Europress open slotted	Bucher Air Bag
Wash	no - on taste and inspection	No	No	No
Press fractions	None	Not necessary	Single fraction	Free Run 600-650 L/T
Press rate L/tonne	±600L/T confirmed on taste	~600L/T	600-650 L/T	
Hard pressings, kept /downgraded	No hard pressings	No hard pressings	100-120L/T downgraded	100-120L/T downgraded
Juice additions, types and rates	PMS @ 30ppm	No	15 ppm SO <sub>2</sub>	None
Gas cover, inert	None	None	None	None
Hyper Ox, timing	None	No	No	No
Settling. Time, temperature	12-24 hours, 5-10°C	~12 hours or overnight at 15 degrees	Pressed to tank, cold settled @ 4°C for 24 -36 hours, racked off heavy solids	Pressed to tank and then direct to barrel
Direct to barrel	Around 10% (1x300L hogshead)	No	Juice warmed in tank, inoculated and tfr to barrel before at first sign of ferment	As soon as work allows
Juice NTU (if known).	Not known	~300		300-350
Other		Other...Will mix over tank with gas if settled out too much to incorporate lighter lees	Small SO <sub>2</sub> add to juice tray to protect/retain aromatics	



# Aotearoa Chardonnay Symposium 2024

Day 2, Session 3 Wines	Wine 1	Wine 2	Wine 3	Wine 4
------------------------	--------	--------	--------	--------

Fermentation				
Vessel Type(s)	Oak - 300L hogsheads, 500L puncheon	80% French oak and 20% concrete egg	French oak barriques	French oak barriques
New oak, % and type	20% new - Tonnelleries Mercurey & Damy	20% new - all Tonnellerie Mercurey	25% new 228L	38% New 228L
Temp Control. Target temp or rate	16-18°C	20-22°C	20-22 °C	starting around 16-18 up to 24 generally
Wild ferment, % of blend	Wild ferment	Wild ferment	0%	52%
Inoculated. Yeast used and rate	NA	NA	100% SIHA8, 200ppm	48% CY3079 250ppm
Nutrient Additions. Type, rate, timing	Laffort Superstart Blanc 300ppm to juice, Laffort Nutristart Org first 3rd of ferm if req	No	FermControl	None
Oxygen Additions. Timing, rate	None	None	None	None
Enrichment. Target Alc %, timing	None	None	None	None
Acidification. Target pH/TA, timing	None	None	None	None
MLF. Inoculated / natural, timing	No MLF	Natural, generally concurrent with primary ferment	No MLF	Mixture of natural and inoculated with IOC inobactor
Warming for MLF	NA	Yes as still finishing off primary		Yes finish ferment in warm room (20 degs) and left in there until MLF complete.
% MLF in blend	0%	100%		100%
Other			Historically, MLF has been challenging in our al fresco winery and a no MLF style has evolved as a result. Following the construction of a warm room, we are introducing some MLF from 2024 vintage.	

## Post Ferment / Finishing

Stirring, frequency	No stirring	No stirring, looking to avoid oxygen ingresson	Stirred every six weeks to enhance mouthfeel	None, not a fan, not looking to increase mid palate in this way.
Enzyme addition	No enzymes	No enzymes	None	No, transferred into oak looking for solids complexity
Other lees management	Full lees for duration of elevage	Full lees for duration of elevage		We collect previous seasons lees and will add back to tight lean parcels
Time in barrel	12 months	8 months	10 months	9-10 months. Empty barrels for next vintage.
Time in tank prior to finishing	4 months	10 weeks on lees	3-4 weeks	3 months



# Aotearoa Chardonnay Symposium 2024

Day 2, Session 3 Wines	Wine 1	Wine 2	Wine 3	Wine 4
Palate fining, type and rate	None	Light skim milk fining	Laffort Casei Plus, 7.5 ppm	None
Protein fining, to what level	Calcium bentonite	Calcium bentonite	0.6 g/L Micocol CLG to achieve protein stability	Yes, until stable. 2.2g/L
Cold Stabilisation, to what level	Cold stabilisation not conducted, but wine passed external lab stabilisation test	Kept at 0 degrees in tank	Yes, held at -2 until cold stable	Yes, held at -2 until stable
Filtration, type	x-flo	Cross-flow	Crossflow	Bell house lenticular sterile
FSO2 level at bottling	35ppm	42mg/L	38ppm FSO2	35-40ppm
TSO2 level at bottling				
Bottling date	Sep-23	13-Mar-24	14/2/2024	9/7/2023
Filtration type at bottling	0.45	0.45	Membrane	Membrane
Release date		9-Sep-24	1/6/2024	1/4/2024
Other				