



Aotearoa Chardonnay Symposium 2024

Day 1

Session 2

Wine 2

Winery	Pyramid Valley
Viticulturist	Nick Paulin
Winemaker	Huw Kinch
Wine	Pyramid Valley North Canterbury Chardonnay 2022
Region	North Canterbury
Sub region(s)	Waipara Valley
Wine RRP \$	\$50
Cases produced	779 (9LE)



Wine Analysis

pH	3.34
TA	5.9 g/L
VA	0.5 g/L
DCO2	
Alcohol %	13.9%
RS	1.9 g/L

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Tasting Note

Slightly hazy, lemon golden hue. Complex aromas of grilled nuts, citrus fruits, florals and a hint of lemon rind. Mouth-watering acidity drives the wine with laser focus, flavours of citrus fruits, toasted nuts and a creamy texture gives the wine body and weight. A classic North Canterbury Chardonnay that is fully ripe and saline.

Vineyard/Vintage Notes

A cooler season, with higher than average rainfall over the growing period resulting in lush, healthy canopies. The weather became dry and stable in late March/April which allowed for picking of clean, ripe fruit.

Old vine Mendoza Chardonnay from Waipara Springs on Omihi clay soils, planted between 1982-1990. One barrel of first crop Chardonnay from our Central Otago farm in Lowburn.
Harvested: 1 - 14 April 2022

Winemaking Notes

Hand-picked and fermented with natural vineyard yeasts and aged in 20% new French oak barrels and 38% in a concrete Tulipe for 12 months before settling in a concrete Tulipe on light lees for a further 5 months. Bottled unfiltered and unfiltered.

Accolades/Reviews

95 Points - James Suckling
94 Points - Erin Larkin, Robert Parker Wine Advocate
95 Points - Sam Kim, Wine Orbit
95+ Points (Outstanding) - Cameron Douglas MS
95 Points - Candice Chow, Raymond Chan Wine Reviews
95 Points - Bob Campbell MW, The Real Review

#	1	2	3	4
Block/Parcel Name	Waipara Springs	Mānatu		

Vineyard, Block or Sub-Block

% of Blend	97%	3%		
Clone	Mendoza	95, 548, Mendoza, Monte		
Rootstock	own roots	3309		

Soil Type	Omihi clay	loess, loam, gravel		
Vine Age	31-40 years	3 years		
Years in Production	28-37	1		
Other...				

Yield Management

Target T/ha		first crop		
Actual T/ha	2	-		
Vines/ha	1860	6250		
Kg/vine	1.08	-		
Irrigated?	no	yes		
Type e.g. above ground / subsurface	N/A	above, moving to subsurface		
Other...				

Vine Management

Pruning method	cane	cane		
Pruning (buds/m)				
Canopy density (shoots/m)				
Shoot thinning	head thinned	yes		
Crop thinning (% removed)	no	no		
Kg/m fruit				
Leaf plucking	morning side	morning side		
Timing of leaf plucking	January	January		
Timing of crop thinning				
Fruit exposure achieved %	80%	80%		
Date of flowering	Early December	Early December		
Date of fruit set	mid December	mid December		
Days between flowering and harvest	110	110		
Other...				

Harvest

	Waipara Springs	Mānatu		
Date	12-14/04/2022	4/1/22		
Brix	23.4	24.2		
pH	3.17	3.27		
TA	9.8	8.1		
Malic Acid	not tested	not tested		
YAN	not tested	not tested		
Method of Harvest	hand	hand		
Fruit condition	good	good		
Field Additions	none	none		
Other...				

Pressing

	Yes/No and details. Reasons why?
Additions to fruit (pre-pressing)	none
Destemmed	no
Whole Bunch	50%
Crushed	50%, to oxidise the phenolics so they precipitate them out and also increase the turbidity of the juice for complexity
Press Type	p34 Europress, open
Wash	no
Press fractions	no
Press rate L/tonne	650L/T
Hard pressings, kept /downgraded	no

Juice additions, types and rates	none
Gas cover, inert	no
Hyper Ox, timing	no
Settling. Time, temperature	none
Direct to barrel	no to tank then barrel to combine pressings then to barrel without settling
Juice NTU (if known).	around 1400
Other...	

Fermentation

Yes/No and details. Reasons why?

Vessel Type(s)	concrete Tulipe 38% for purity of fruit, barrels for complexity and texture
New oak, % and type	20% new, Mercurey CCL+, CLL and Berger
Temp Control. Target temp or rate	not controlled
Wild ferment, % of blend	Yes, 100%
Inoculated. Yeast used and rate	N/A
Nutrient Additions. Type, rate, timing	none
Oxygen Additions. Timing, rate	yes, early signs of ferment and if the ferment is overly stinky
Enrichment. Target Alc %, timing	no
Acidification. Target pH/TA, timing	no
MLF. Inoculated / natural, timing	no
Warming for MLF	Barrels held in 20°C room during fermentation and generally complete MLF during that time.
% MLF in blend	100%
Other...	

Post Ferment / Finishing

Yes/No and details. Reasons why?

Stirring, frequency	no
Enzyme addition	no
Other lees management	no
Time in barrel	12 months
Time in tank prior to finishing	5 months in Concrete
Palate fining, type and rate	none
Protein fining, to what level	none
Cold Stabilisation, to what level	none
Filtration, type	none
FSO2 level at bottling	32
TSO2 level at bottling	60
Bottling date	27/9/2023
Filtration type at bottling	Rockstopper
Release date	Mar-24