

2024
Chardonnay
Symposium
26.09
27.09

CHARDONNAY
SYMPOSIUM



“Ko te takiwā, te tangata, ko tōna oranga”

The place, the people are the sustenance



WELCOME FROM THE CHAIR OF HAWKE'S BAY WINEGROWERS.

SALLY DUNCAN

Tēnā koutou,

It is with great pleasure that we welcome you to the second Aotearoa New Zealand Chardonnay Symposium. Following the resounding success of last year's inaugural event, we've expanded this year's gathering to span two days, delving even deeper into the world of Chardonnay.

Our theme this year, "Sense of Place", explores the connection between wine and its origins, celebrating how unique landscapes shape flavour profiles and winemaking traditions. We are thrilled to host you in Hawke's Bay, our "terroir", recently named one of the world's great wine capitals.

On behalf of Hawke's Bay Wine Growers, we would like to extend a huge thank you to all our speakers and experts who have agreed to share their time,

knowledge and insights. We also wish to acknowledge our generous sponsors and the organising committee whose efforts have made this symposium possible.

Lastly, a big thank you to our wonderful Hawke's Bay wineries and winegrowers, as well as to our visitors to Hawke's Bay for your continued support.

So, cheers to a symposium filled with fresh insights, inspiring discussions, unforgettable Chardonnays and the joy of making new friends.

Ngā mihi nui,

Sally Duncan

Sally Duncan
Chair, Hawke's Bay Winegrowers



WHAKATAU OPENING CEREMONY

Nau mai, haere mai ki Heretaunga, ki Te Matau-a-Māui, kei te kōpū o Ngāti Kahungunu!

Piki mai, kake mai ki Heretaunga ara-rau, Heretaunga haukū-nui, Heretaunga hāro-o-te-kāhu, Heretaunga raorao-haumako, Heretaunga ringa-hora, Heretaunga takoto noa!

Tihei mauri ora!

Welcome to Hastings district and to Hawke's Bay that sits in the heart of Ngāti Kahungunu!

Welcome to Heretaunga of its Arcadian pathways, its life-giving dewes, its beauty as seen through the eye of the harrier hawk, its fertile landscapes, its hospitality abound, to Heretaunga that lies here before us today!



DR JAMES GRAHAM

Dr James Graham (Ngāti Kahungunu, Ngāi Te Whatuiāpiti) is the Kaiarataki Tāne of Taku Mamia Trust with his wife Aria who is the Kaiarataki Wahine, a marae-based and kaupapa Māori culturally-grounded space that aims to support the wellbeing of young Māori mothers and young mothers who resonate with this kaupapa. James is from Pukehou, and is the Chair at Pukehou marae



BEN TRINICK

My name is Ben Te Rangikatapu Trinick, and I am proudly from Te Whānau-ā-Apanui iwi. With over 10 years of experience in the wine industry, I've recently taken a year off to study te reo Māori. Beyond my work, I am passionate about cooking, gardening, and music.



MIHI WHAKATAU

The Aotearoa New Zealand Chardonnay Symposium will begin with a mihi whakatau, a tradition that will enable us to recognise a localised Māori worldview, acknowledging the place and people of Heretaunga, while bringing a sense of holistic cultural safety and wellbeing to the symposium.

- Following registration, attendees will gather in the foyer outside the main conference room. Closer to the start of the mihi whakatau, you will be invited to enter the symposium room and take a seat.
- Once everyone is seated, a mana whenua (local) spokesperson will recite a karakia (incantation) to clear the way for the symposium to begin. This will be followed by a welcome speech, once again led by mana whenua.
- Following this speech, the hosts will stand and sing a waiata (song) to support the karakia and welcome speech.
- At the conclusion of the waiata, Ben will respond on behalf of the manuhiri (visitors). Following this second speech, the manuhiri will stand and also sing a waiata (Te Aroha) to support Ben's speech.
- Following this response, Symposium chair Amy Hopkinson- Styles will introduce MC, Stephen Wong MW, who will assume the stage and explain the proceedings from that point forward.

APPROPRIATE BEHAVIOUR

Please ensure that all mobile phones are turned off, that nobody is eating once you enter the symposium room and take your seat, and that everyone is respectfully listening to all that is occurring during the mihi whakatau and welcome. While the mihi whakatau will be performed in te reo Māori, there will be broader English interpretation included as part of the ceremony to welcome one and all to Aotearoa New Zealand Chardonnay Symposium in Heretaunga.

WAIATA

HAERE MAI

Haere mai, haere mai
 Haere mai, haere mai
 E ngā iwi e
 Haere mai
 Ki runga o te marae (te marae)
 Hui mai (hui mai)
 Tātau (tātau)
 Katoa
 E hine mā (e hine mā)
 E tama mā (e tama mā)
 Hāpaingia o te mana Māori e (hi hi hi hā)
 Kia rewa runga rawa (āuē)
 I a ha hā!
 E ngā iwi e
 Haere mai (haere mai)

*Welcome, welcome
 To everyone gathered
 Welcome
 Into this special place
 Let's gather
 All of us together
 Ladies
 Gentlemen
 Let's acknowledge this special place
 Uplift it and pay homage
 Welcome one and all!*

TŪTIRA MAI NGĀ IWI

Tūtira mai ngā iwi
 Tātau tātau e
 Tūtira mai ngā iwi
 Tātau tātau e
 Whāia te māramatanga
 Me te aroha (e ngā iwi)
 Kia tapa tahi
 Kia kotahi rā
 Tātau tātau e
 (Repeat waiata)
 Tātau tātau e!

*Stand together people
 In unity
 Stand together people
 In unity
 Seek out the clearest vision
 And those those things dear to you
 Let's come together
 Let's be as one
 United in our presence here
 That we may all be one*

TE AROHA

Te aroha,
 Te whakapono,
 Me te rangimārie,
 Tātau tātau e

*Love and compassion,
 Faith and belief,
 Peace and harmony,
 All for one, one for all*



KARAKIA

KARAKIA TIMATANGA

Whakataka te hau ki te uru
Whakataka te hau ki te tonga
Kia mākinakina ki uta
Kia mātaratara ki tai
E hī ake ana te atākura
He tio, he huka, he hau hū
Tihei mauri ora!

*Cease the winds from the west
Cease the winds from the south
Let the breeze blow over the land
Let the breeze blow over the ocean
Let the red-tipped dawn come with a
sharpened air.
A touch of frost, a promise of a glorious
day*

KARAKIA MŌ TE KAI- NAU MAI E NGĀ HUA

Nau mai e ngā hua e hora nei,
O te wāo, o te ngākina
O te wai tai, o te wai māori
Nā Tāne, nā Rongo, nā Tangaroa, nā Maru
Ko Ranginui e tū nei, Ko Papatūānuku e
takoto nei,
Tūturu whakamaua kia tīna! tīna! Hui e!
Tāiki e!

*Welcome all crops spread before me,
From the forests, from cultivations,
From the seas, from freshwater,
From Tāne, Rongo, Tangaroa and Maru
As Ranginui stands above
So Papatūānuku lies below,
Hold firm to this affirmation!
Hold fast! We are all one! Proceed!*

KARAKIA WHAKATEPE (CLOSING KARAKIA)

Unuhia, unuhia, unuhia ki te urutapu-nui
ā Tāne
Kia māmā, kia wātea, te ngākau, te tīnana
me te wairua i te ara takatū.
Koia rā e Rongo whakairihia ki runga kia
wātea.
Tihei mauri ora!

*Take apart and undo to release all
bindings to the sacredness of Tāne
So we are untethered, to move freely, in
heart, body and mind
On the eternal path of preparation..Oh
Rongo
Suspend upon high, so we are
untethered,
Yes we are free to go, I breathe and live*

Kupu Waina

These terms were compiled by Dr. Tony Trinick for
"Te pukapuka reo Māori mā ngā kaiwhakatipu wāina ki te Wairarapa"
Wine growers booklet - Wairarapa.

Whenua

LAND

Punaha pakiaka

ROOT SYSTEM

Te whakapakeke

AGING

Wāhi

PLACE

Wairākau

COMPOST

Te whakaranu

BLENDING

Ake

VINE/CANE

Kāho mōi

FERMENTER

Te tātari

FILTERING

Rārā

SPUR

Te tango tū

DESTEM

Te whakapounamu

BOTTLING

Pihi

SHOOTS

Perehi

PRESS

Te whakatapanga

LABELLING

Hekerua

SUCKER

Kura

TANK

Kahiwi

TRUNK

Kaho

BARREL

USEFUL LINKS

Te Kupenga:

https://play.google.com/store/apps/details?id=com.kiwamedia.android.qbook.HBRC0001&pcampaignid=web_share

Te Aka:

<https://maoridictionary.co.nz/>
<https://www.reomaori.co.nz/te-wiki-o-te-reo-maori-2024>



CONFERENCE COMMITTEE

The Aotearoa Chardonnay symposium is a forum for the Aotearoa wine industry to assess and discuss where we are at, and where we would like to go on our journey to make exceptional Chardonnay.

Our purpose is to work collectively to improve our Chardonnays. Provide international perspective, market trends and category insights on NZ Chardonnay

from industry experts and key decision makers. Inspire and facilitate knowledge exchange and connect the past, present and future.

The committee is made up of 8 passionate industry members who donate their time and energy to make the symposium happen.



David Mackintosh, Ryan Fraser, Amy Hopkinson-Styles (ANZCS Chair), Alena Kamper, Cairn Coghill, Paul Mason, Ben Trinick. Not pictured: Holly Girven Russell, Brent Linn (HBWG Executive Officer)

slido

Join in live with our presenters by downloading the Slido app
and joining in via the QR code below.

Event name: Aotearoa Chardonnay Symposium 2024

QR code:



Code for delegate access is #1895864

WIFI

Your wifi information for the symposium will be:

Network: Chardonnay Symposium

Password: Chardonnay

SOCIAL MEDIA

 facebook.com/aotearoa.chardonnay

 instagram.com/aotearoa.chardonnay



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BRAGATO

STRATEGIC SPONSOR

Bragato Research Institute drives New Zealand wine industry's research and innovation ensuring New Zealand remains renowned for its exceptional wine. We provide winegrowers with support and advice today, while setting the industry up for long term success tomorrow.

Our research helps winegrowers make better business decisions, providing knowledge and tools to protect and enhance the quality and distinctiveness of New Zealand wine, the sustainability of our winegrowing, and the productivity and profitability of their businesses.

Our state-of-the-art Research Winery

is based at the Marlborough Research Centre in Blenheim. Sharing the location with industry and other research organisations, here we set the national research agenda, run commercial trials, and connect educators and students to science and industry.

Our Grapevine Improvement Laboratory is based at Lincoln University in Canterbury. The Grapevine Improvement team run our flagship Sauvignon Blanc 2.0 programme, as well as several other grapevine improvement projects and services.

Through prioritising research excellence, collaboration and sharing knowledge, we're helping to discover exciting futures for our wine industry.



NZ HORTICENTRE TRUST

STRATEGIC SPONSOR

The New Zealand Horticulture Trust was established in 2008 with the objective of providing a helping hand for groups involved in the promotion of horticulture and viticulture in New Zealand. The New Zealand Horticulture Trust provides

funding to these industry groups via the sponsorship of initiatives that support education, training, research and development, grower welfare and disaster relief. The New Zealand Horticulture Trust are proud sponsors of the Aotearoa New Zealand Chardonnay Symposium 2024.



Craggy Range

Craggy Range Strategic Sponsor

Craggy Range is a family-owned winery nestled beneath the majestic Te Mata Peak in Hawke's Bay, New Zealand. Founded by Terry and Mary Peabody in 1998, their vision to create a world-class winery led them to the distinctive terroir and landscapes of New Zealand. Committed to safeguarding their legacy, the Peabody's established a 1,000-year trust, ensuring the winery's continuity for future generations to come.

Guided by a philosophy of quality, innovation, and stewardship, Craggy Range crafts iconic wines from its estate vineyards in Hawke's Bay and Martinborough. These vineyards, chosen for their exceptional soils and unique climates, yield wines of remarkable character and complexity. In 2022, Craggy Range achieved a milestone as the first New Zealand winery to join the prestigious Bordeaux Negotiant Network, La Place de Bordeaux, realising the founders' dream of standing among the world's elite estates.



Čuvar Winery Associate Sponsor

Čuvar - for the love of great wine. Sir George Fistonich has a legacy of leadership in the wine industry and a history of success. He has always operated with an eye on the future. Sir George founded Čuvar Winery to help preserve the essence of what makes

New Zealand fine wine so special, while nurturing an industry culture that is progressive, regenerative and diverse. It is apt that Čuvar means guardian in Croatian. Čuvar pays homage to the Croatian wine pioneers and many others, who have played an important part in shaping what New Zealand's wine story is today and those committed to the chapters to come.



CHANDLER

GLASS & PACKAGING

CHANDLER GLASS & PACKAGING ASSOCIATE SPONSOR

For over 17 years, Chandler's objective has been to challenge the ordinary, deliver innovative solutions and help accelerate the pace of the packaging evolution that is needed to help elevate New Zealand packaged wines, so they remain ahead of our industry's international competitors and always at the front of consumers' minds.

Whether you seek exceptional and

personalised customer service, unparalleled performance at production, tighter quality standards, or competitively priced dry goods, Chandler offers the complete service.

It's not only because going beyond customer expectations is the essence of who we are, it's also that Chandler is proudly owned and managed by New Zealanders!

Bottles / Bottle Design / Vcaps / Cartons

Horticulture TasmanCrop

Driving Crop Performance

Members of HORTICENTRE GROUP

HORTICENTRE TASMAN CROP ASSOCIATE SPONSOR

The Horticulture Group supplies growers with an extensive range of world-class horticultural products which are complimented by a large technical field-based team. The Group consists of three well established brands: Horticulture, TasmanCrop and HortFertplus, and is

based across New Zealand in 11 strategic locations. In an industry that is extremely competitive, our service is second to none with first-hand knowledge of what our growers are dealing with daily and how we can best assist them in driving crop performance. Proud to be New Zealand owned and principal sponsor of the Horticulture Charitable Trust.



RIVERSUN NURSERY LTD

ASSOCIATE SPONSOR

In 1982, Managing Director and founder of Riversun Nurseries, Geoff Thorpe started a nursery business supplying high health vines to wine companies throughout New Zealand. Riversun is a family-owned business that has a long history of innovative and forward thinking, in turn, contributed to the overall success of the New Zealand wine industry. Ranging from the development of the New Zealand Vine Health standards, implementation of a series of sustainability initiatives to securing access to and importation of a

wide range of genetics from around the globe, Riversun has always played a key role in helping New Zealand wine inc. succeed on the global stage.

From 2002 to 2009 Geoff and his team led the importation and propagation of 120 world leading genetics for supply to the New Zealand wine industry. These imports arrived in New Zealand from 12 different countries. To this day growers and wine makers are still enjoying the benefits of these imported clones which make up a significant portion of planted vines across New Zealand.



VINTECH PACIFIC

SUPPORTING SPONSOR

Vintech Pacific Limited is New Zealand's leading provider of mobile production technologies to the wine industry from our head office in Gisborne and regional bases in Auckland, Napier, Blenheim and Cromwell.

We offer services across all aspects of the winemaking process with technologies for clarification, extraction, stabilisation, fining, filtration, low-and-no alcohol wine, winery sanitation, winemaking ingredients and equipment sales.



CHENE

SUPPORTING SPONSOR

Chene Australasia are proud suppliers of premium oak barrels and vats to the Southern Hemisphere market. Our portfolio includes Taransaud from France, Kadar from Hungary, Canton from the USA and the highly refined Xtrachene oak adjuncts.

In September 1997, Henri de PRACOMTAL and his family formed the company "CHÊNE & Cie", grouping together the cooperages they had bought. With a focus entirely on quality

and innovation in the cooperage industry, Chene is a world leader in supplying the finest oak products to the wine and spirit industries.

The flagship Taransaud brand is 100% sourced from certified French oak forests, with everything from timber receipt to final product is done 'in-house' with no out-sourcing, so that the highest standards of quality control can be maintained. These barrels and vats can be found in many of the world most renowned wineries. For the finest cooperage from the most well-seasoned oak, trust Chene.

ERMITAGE

TONNELLERIE

TONNELLERIE ERMITAGE

SUPPORTING SPONSOR

The Ermitage workshop is the specialist in bespoke craftsmanship. They select the very best batches of oak to make their barrels from trees of more than 150 years of age that have grown in ancient forests sustainably managed by the French Forestry Commission and certified PEFC. The forest from which the oak originates, the length of seasoning, the choice of staves and the level of toast are all

different parameters which will nuance the profile of a barrel. Thanks to its steam pre-toasting process, the Ermitage barrels produce extremely supple tannins and confer complexity on the wine. The marriage between the wine and the oak is completely harmonious. The Ermitage workshop oversees each project meticulously, offering a personalised approach from the choice of the wood to delivery of the finished article.



FERMENTIS

SUPPORTING SPONSOR

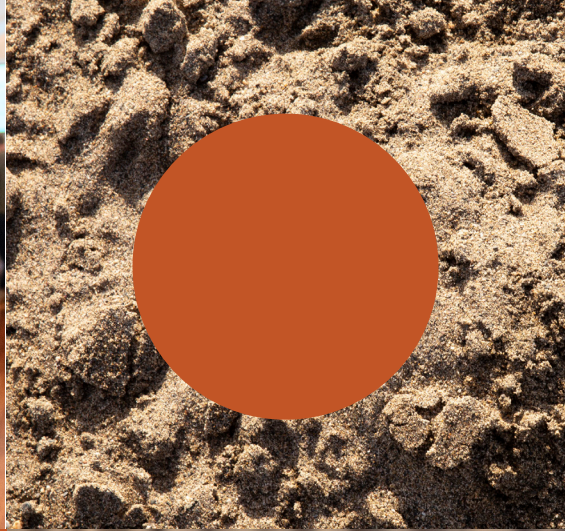
Fermentis is a business unit of the Lesaffre Group. We develop, manufacture and market fermentation and characterization solutions for the beverage industry, based primarily on yeast and bacteria.

Our products and solutions are designed according to the clearly identified requirements of our customers.

We rely on a pool of talented industry experts, a cutting-edge R&D program, industrial expertise in line with the highest global quality standards and a robust, coherent marketing and communications strategy.

At Fermentis we aim to work as closely as possible with our customers in all segments of the fermented beverage industry, regardless of size and location. Our range includes products and services for all applications, from safeguarding production to enhancing sensory characteristics.

Our Vision? To become the obvious choice for the fermented beverage industry, helping brewers, winemakers, distillers, and other manufacturers to express their innovation and creativity.





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JASPER MORRIS MW (UK)

WINE WRITER & CRITIC

One of the world's most sought-after experts on Burgundy, Jasper Morris MW has experience across the industry as a buyer, critic and writer. He has been a Master of Wine since 1985, with an illustrious career behind him as a wine merchant and author. He was Berry Bros. & Rudd's Burgundy Director from 2003 to 2017 and currently manages his website www.insideburgundy.com



BRENNA QUIGLEY (USA)

TERROIR SPECIALIST

Brenna is committed to thoughtfully applying the science of geology to the world of wine through both education and hands-on vineyard investigations. She works with wine professionals in all areas of the trade, from growers in France to importers and buyers in the US, in order to precisely define the most impactful elements of their terroirs in a relevant and approachable manner. Wine serves as a lens through which Quigley can introduce people to the broader world around them; under them in most cases. Her podcast series Roadside Terroir is based on a series of geology books called Roadside Geology.



ELAINE CHUKAN BROWN (USA)

WINE WRITER & EDUCATOR

Elaine Chukan Brown serves as a writer, speaker, and global wine educator. Brown is the Napa Valley specialist for Wine Enthusiast and previously served as the Executive Editor US for JancisRobinson.com, a columnist for Decanter Magazine, and a contributing writer to Wine & Spirits Magazine. They contributed to both the 4th and 5th editions of the Oxford Companion to Wine, the 8th edition of the World Atlas of Wine, and the compilations On Burgundy and On California from Academie du Vin Library.

Indigenous (Inupiaq and Unangan-Sugpiaq) from what is now Alaska, Brown has dedicated their career to the intersection of sustainability, climate action, and reducing gatekeeping in the wine industry. They co-founded the Diversity in Wine Leadership Forum and have advised diversity initiatives in multiple countries. Brown serves as a judge for the Texsom Awards, chair of judges for the 67 Pall Mall Communicator Awards, and is a board member of the Wine Writer Symposium.



STEPHEN WONG MW

WINE WRITER & EDUCATOR

Ex-sommelier with an unused law degree, Stephen found his place in wine through hospitality and education; advising restaurants and hotels on their wine programmes, providing training courses for industry and running masterclasses. Since gaining his MW in 2016, he has been active on the Institute's education committee and is currently co-chair of their Diversity and Transformation Committee as well as the 2026 MW Symposium Committee. He judges several wine shows a year, speaks at conferences, writes for Cuisine and The Real Review, and represents New Zealand wines for NZ Winegrowers internationally, as well as being the NZ ambassador of the VDP.

His passion for education led to the creation of the 1st Year Fundamentals in Wine paper for Le Cordon Bleu NZ's Bachelor of Culinary Arts and Business degree and he helps teach WSET. Stephen's interest in taste, language and communication resulted in him co-founding Stompy and TasteMPR, a digital taste intelligence algorithm which maps wine taste and customer palates. His areas of focus in wine are centered around Burgundy; Chardonnay, Pinot Noir, Aligoté and Gamay, as well as the wines of Germany and Austria. He has an on and off relationship with natural wines, being a co-organiser of the Budburst festival and Nouvelle.



STEVE SMITH MW

FOUNDER SMITH & SHETH

Steve Smith MW has spent his career in the New Zealand wine industry as a researcher, viticulturist, leader and creator of entrepreneurial wine businesses such as Craggy Range and Smith & Sheth. He became a Master of Wine in 1996 becoming the first viticulturist in the world to achieve the honour. He has been inducted as a Fellow of New Zealand Winegrowers and into the Hawke's Bay Winegrowers Hall of Fame, and been involved in a number of industry governance roles and wider initiatives.

In May 2024 he was awarded an honorary doctorate from Lincoln University where he was Chancellor from 2016 to 2018 and recently has spent time in various governance and strategy roles across the food and fibre sectors. At the end of the day over the last 30 years, his happy place is amongst the great vineyards and with the wines he has created.



SAMANTHA CONNEW (AUS)

STARGAZER WINEMAKER & DIRECTOR

A highly experienced and respected winemaker and consultant, Samantha Connew launched her Tasmanian solo project Stargazer in 2013. Prior to this, she was employed working in applied research, development and extension for the Australian Wine Research Institute as Manager of the Hunter Valley Node. She was the Winemaker/Manager of boutique Hunter Valley winery, Tower Estate, after working in McLaren Vale for ten years as the Senior Winemaker at WirraWirra Vineyards.

She has served on the boards of several regional associations and was a board member of the Australian Society of Viticulture and Oenology and a founding advisory board member of the Australian Women in Wine Awards. She is currently a director on the Wine Tasmania Board and a mentor in the Wine Communicators of Australia Mentor Program. She is highly respected wine show judge and has chaired many regional and capital city wine shows, having completed both the AWRI's Advanced Wine Assessment Course and the Len Evans Tutorial, where she continues her involvement as a board member, tutor and a member of the working group.



BRADEN CROSBY

BRAGATO RESEARCH INSTITUTE

Braden Crosby is the Bragato Research Institute Knowledge Transfer and Engagement Lead. Braden has a been involved in an array of winemaking and viticultural roles over the last 20 years. Braden has recently been involved in viticultural roles, managing Ata Rangi's vineyards, working as a viticulture advisor, and owning and operating his own vineyard and wine brand in Martinborough prior to joining BRI late last year.



BLAIR WALTER

FELTON ROAD WINEMAKER

Blair Walter has been at the helm of Felton Road since inception in 1997 and their 12,000 case annual production is carefully distributed to over 40 countries worldwide. While it's their Pinot Noirs that capture most of the limelight, there has always been a strong focus on Chardonnay and honing the unique Central Otago style.

Blair started at Felton Road in 1996, planning and readying the winery for its inaugural vintage in 1997. His skill and wide experience as winemaker brought a minimalist approach: making wines in the simplest, gentlest, most hands-free way possible. Regular visits to other winemaking regions of the world helps Blair keeps abreast of his peers, while indulging in the joy of seeing how far Riesling, Chardonnay and Pinot Noir can be taken by the established masters of the craft.



SHERWYN VELDHUIZEN

Bell Hill, historically named from 1918 for its shape as viewed from the south, is an old lime quarry steeped in natural history becoming a vineyard from 1997. Planted by Marcel Giesen and Sherwyn Veldhuizen, its history, vineyard roots, and future are derived from its lime origins in the Weka Pass, North Canterbury.

The 3.2 ha vineyard has adopted the Burgundian approach with high plant density of 9,090 to 18,181 vines/ha combining narrow row and plant spacing and low to the ground vines. Planted with Pinot Noir and Chardonnay from 1997 to 2022 in various stages, and organically certified.

Drawn to the chalky limestone soils and calcareous clays, Marcel and Sherwyn seek to reflect the expression of site and soil in their winegrowing, aiming for consistent quality, fruit concentration through low yields per vine, and expression of terroir – typically showing a vein of saline minerality, nervosity and tension, the mineral driven acidity giving length and focus to the fruit.



JEREMY MCKENZIE

ISABEL ESTATE WINEMAKER

Award-winning winemaker, Jeremy McKenzie is a seasoned Marlborough expert who focuses on crafting wine that reflects the terroir at Isabel Estate. After completing his studies, a Bachelor of Science in Biochemistry, a Post Graduate Diploma in both Forensic Science, Viticulture and Oenology, Jeremy's knowledge and passion took him to industry roles in France, Australia, Canada and the USA where he gained extensive winemaking experience at some of the leading wineries in the world.

Jeremy has brought his passion to craft exceptional quality wines along with his wealth of international knowledge, home to Marlborough to continue his pursuit of winemaking perfection at Isabel Estate. In addition, Jeremy has two small vineyards in the Omaka and Brancott Valley's focusing on Pinot noir where he resides.



ROBIN SHAW (AUS)

WINE TOURISM AUSTRALIA | VINTUITION

Robin is the founder of Wine Tourism Australia and Vintuition. She works with small and medium-sized wineries to help owners develop their visitor experiences while her Vintuition programs focus on innovative sales training for cellar door teams.

Robin has over 30 years of experience in the wine industry across a wide range of roles, including GM of the Australian Wine Club, inaugural manager of Jacob's Creek Visitor Centre, and management roles with the South Australian Tourism Commission, Winemakers' Federation of Australia and Adelaide Hills Wine Region. She developed the Wine Tourism Toolkit for both Australia and South Africa, and the Growing Wine Tourism program for Wine Australia. She also lectures in the University of Adelaide's Master of Wine Business program and leads Wine Tourism Study Tours to South Africa.

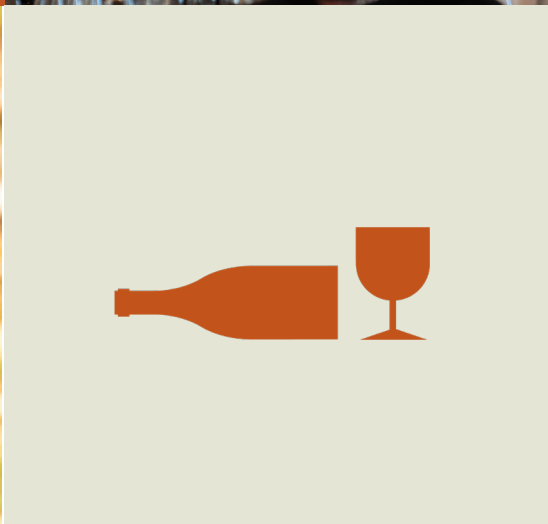
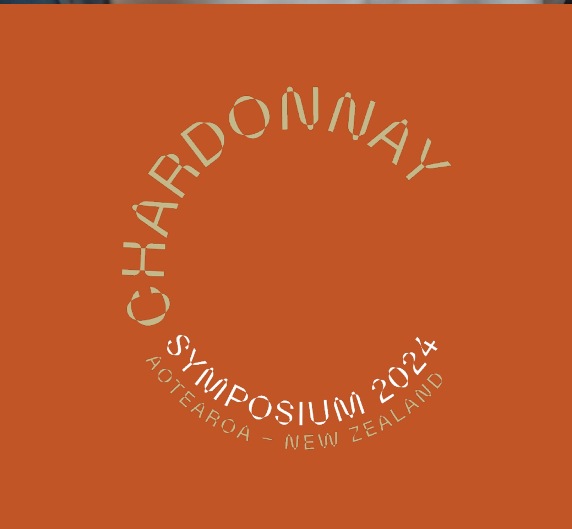
Robin has received multiple awards for her work educating the wine industry, including WCA's Best Wine Educator in 2023 and the Wine Industry Impact Award for Tourism in 2019. She is a Churchill Fellowship recipient and was named as a Top 50 Star in 2023 by Wine Business Magazine.



MORVEN MCAULEY

A brand visionary and sales and marketing strategist with over 20 years experience in the wine industry and the deep connections that come with it. Morv originally trained as a goldsmith, working in New York and London before returning home to get back into the family wine business.

Morv is the founder and director of Tradecraft. Before this, she was an account manager for a leading NZ wine industry distributor, and the sales and global marketing manager for Antipodes Water Company. She is deeply passionate about seeing New Zealand's boutique producers thrive and find their place in the hands of passionate foodies across Aotearoa and the world.





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AOTEAROA - NEW ZEALAND



HŌTAKA - PROGRAMME

Rā Tuatahi- Rāpare 26 Mahuru 2024

Day 1- Thursday 26 September 2024

0700AM | Kawhe me ti - Coffee and tea available

08.00AM | Mihi Whakatau (opening)

Wāhanga (session) 1: Sense of Place in Aotearoa

08.30 Elaine Chukan Brown: What is sense of place?

Stephen Wong MW & Elaine Chukan Brown: Aotearoa Classics, Benchmark and Archetypes Tasting and discussion

10.30 Paramanawa - Morning tea

Wāhanga 2: Geology, Terroir, and Chardonnay

11.00 Brenna Quigley: Geology and Terroir, the mechanics of terroir and how to taste for it

Steve Smith MW: Smith and Sheth/Pyramid Valley case study and tasting.

01.00 Wā tina - Lunch

Wāhanga 3: Sense of Place in Burgundy

01.45 Jasper Morris MW: Burgundy update, tasting, and discussion

03.30 Wā whakatā - Refreshment Break

Wāhanga 4: Sense of Place in Burgundy

03.40 Elaine Chukan Brown: The epitome of sense of place in Californian Chardonnay, tasting and discussion.

05.30 Kōrero whakakapi - wrap up of the day then Karakia Whakamutunga

Pāti! Party Time!

HŌTAKA - PROGRAMME

Rā Tuarua- Rāmere 27 Mahuru 2024

Day 2 - Friday 27 September 2024

7:00AM | Kawhe me ti - Coffee and tea available

Wāhanga (session) 1: Clones in Aotearoa

- 08.00 Braden Crosby: Clonal tasting of BRI Microvins from Escarpment and Two Terraces. Investigating the effect of clones on regional identity, sense of place, and profitability.
- 10.30 Paramanawa - Morning tea

Wāhanga 2: Aotearoa Case Studies

- 11.00 Blair Walter: Felton Road case study and tasting
- Sherwyn Veldhuizen: Bell Hill case study and tasting
- Jeremy Mckenzie: Isabel Estate case study and tasting
- Kōrerorero - Discussion

- 01.00 Wā tina - Lunch

Wāhanga 3: Advice from Across The Ditch

- 01.45 Sam Connew: Tasmanian Chardonnay case study and tasting
- Robin Shaw: Telling the story of place
- 03.20 Wā whakatā - Refreshment Break

Wāhanga 4: The Challenges and Future Prospects for White Burgundy

- 03.30 Jasper Morris MW: Burgundy tasting and discussion
- 04.40 Stephen Wong MW & Elaine Chukan Brown: Mihi whakakapi- Summary and wrap up.
- 05.00 Karakia Whakamutunga to close Symposium



Donated Wines

Thank you to the following wineries who generously donated wines selected by ANZCS for inclusion.



SAILOR SEEKS HORSE

Huon Valley, Tasmania





NGĀ TUHINGA TĀWARA - TASTING NOTES

Rā Tuatahi Wāhanga 1 - Day 1 Session 1

Stephen Wong MW | Wine Writer & Educator, Wine Sentience

Elaine Chukan Brown (USA) | USA Wine Writer & Educator, Wine Enthusiast

Theme: Sense of Place in Aotearoa

NGĀ TUHINGA TĀWARA - TASTING NOTES

Rā Tuatahi Wāhanga 2 - Day 1 Session 2

Brenna Quigley (USA) | USA Terroir Specialist

Steve Smith MW | Smith and Sheth

Theme: Geology, Terroir, and Chardonnay



NGĀ TUHINGA TĀWARA - TASTING NOTES

Rā Tuatahi Wāhanga 3 - Day 1 Session 3

Jasper Morris MW (UK) | UK Wine Writer & Critic, Inside Burgundy
Theme: Sense of Place in Burgundy

NGĀ TUHINGA TĀWARA - TASTING NOTES

Rā Tuatahi Wāhanga 4 - Day 1 Session 4

Elaine Chukan Brown (USA) | USA Wine Writer & Educator, Wine Enthusiast
Theme: Sense of Place in California



NGĀ TUHINGA TĀWARA - TASTING NOTES

Rā Tuarua Wāhanga 1 - Day 2 Session 1

Braden Crosby | Bragato Research Institute

Theme: Clones in Aotearoa

NGĀ TUHINGA TĀWARA - TASTING NOTES

Rā Tuarua Wāhanga 2 - Day 2 Session 2

Blair Walter | Felton Road
Sherwyn Veldhuizen | Bell Hill
Jeremy Mckenzie | Isabel Estate
Theme: Aotearoa Case Studies



NGĀ TUHINGA TĀWARA - TASTING NOTES

Rā Tuarua Wāhanga 3 - Day 2 Session 3

Samantha Connew (AUS) | Stargazer Winemaker & Director

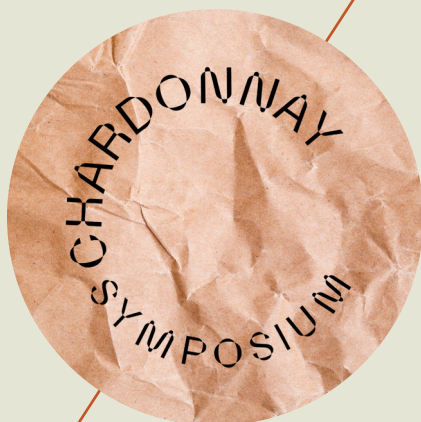
Robin Shaw (AUS) | Wine Tourism Australia and Vintuition

Theme: Advice from Across The Ditch

NGĀ TUHINGA TĀWARA - TASTING NOTES

Rā Tuarua Wāhanga 4 - Day 2 Session 4

Jasper Morris MW (UK) | UK Wine Writer & Critic, Inside Burgundy
Theme: The Challenges and Future Prospects for White Burgundy



CHARDONMAY
SYMPOSIUM 2024
AOTEAROA - NEW ZEALAND



Chardonnay Celebration

Date: Thursday September 26th

Time: 6pm - 10pm

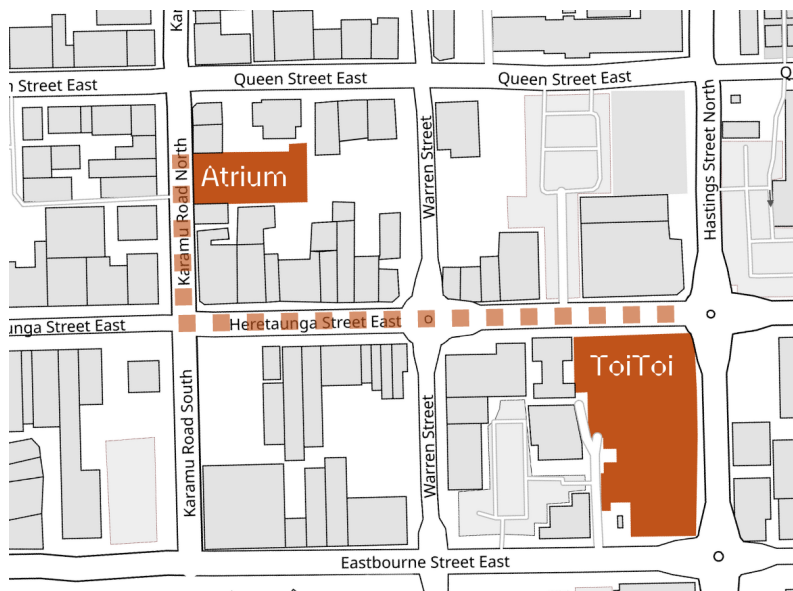
Location: Atrium at Tribune Hawkes Bay

Time to party! This lively BYO event invites you to bring a special or interesting bottle of wine to share with fellow enthusiasts, making it a night of mingling and celebration.

The entertainment, brought to us by Jamie Macphail of Small Hall Sessions, begins with an hour of music by James "JR" Rochester, the talented guitarist and owner of the Paisley Stage in Napier. Later, the band Power will take the stage, delivering two hours of high-energy funk and soul. With brass, backing vocalists, and some of Hawke's Bay's finest musicians, their performance is sure to get everyone dancing.

In addition to the music and wine, Black Betty Barbecue will be firing up their mobile "Low 'n' Slow" BBQ and the Small Halls pop up bar will be pouring the best beers the Hawke's Bay has to offer. Whether you're there for the Chardonnay, the food, or the music, the Chardonnay Celebration is a must-attend event!

Open to the wider wine community, regardless of whether you are attending the Symposium. We encourage winemakers to invite their team to join the festivities. **Haven't got your ticket yet? No problems, door sales are available at \$99pp +gst at the venue.**







CHARDONMAY
SYMPOSIUM 2024
AOTEAROA - NEW ZEALAND



Locals Guide to Hawke's Bay



Tom Crosier

WINEMAKER AT HAWKE'S BAY WINE COMPANY

What is your favourite spot in Hawke's Bay for:

Coffee: Peak House, 357 Te Mata Peak Road, Havelock North. Thur - Sun 9am - 3pm

Lunch: Vinci's Pizza, 29A Hastings Street, Napier. Daily 11am - 8pm

Drink: Matisse Wine Shop & Bar, 12 Herschell Street, Napier. Wed - Sat 4pm - 10pm

Fancy dinner: Hunger Monger Seafood, 129 Marine Parade, Napier. Wed - Sat 5pm - 9pm

Bit of fun: Paisley Stage, 17 Carlyle Street, Napier. Thur - Sat 7pm - 1:30am

Spot of shopping: Hawke's Bay Farmers Market, Kenilworth Rd, Hastings. Sunday Morning



Yvonne Lorkin

WINE & FOOD CREATIVE

What is your favourite spot in Hawke's Bay for:

Coffee: Cupple, 216 Heretaunga Street East, Hastings. Daily 7am - 3pm

Lunch: Thai Silk, 601 Karamu Road North, Hastings. Tue - Sun 5pm - 9pm

Drink: Cellar 495, 319 Heretaunga Street East, Hastings. Tues - Sat 12pm - 10pm

Fancy dinner: Craggy Range, 253 Waimarama Road, Havelock North. Daily from 11am

Bit of fun: Common Room, 227 Heretaunga Street East, Hastings.

Spot of shopping: The Department of Curiosities and Fine Things, 14 Hastings Street, Napier.



Ollie Kettle

SALES & MARKETING MANAGER AT PARITUA VINEYARDS

What is your favourite spot in Hawke's Bay for:

Coffee: Red Bridge Coffee, Waimarama Road, Havelock North. Tues - Sun 7am - 2pm

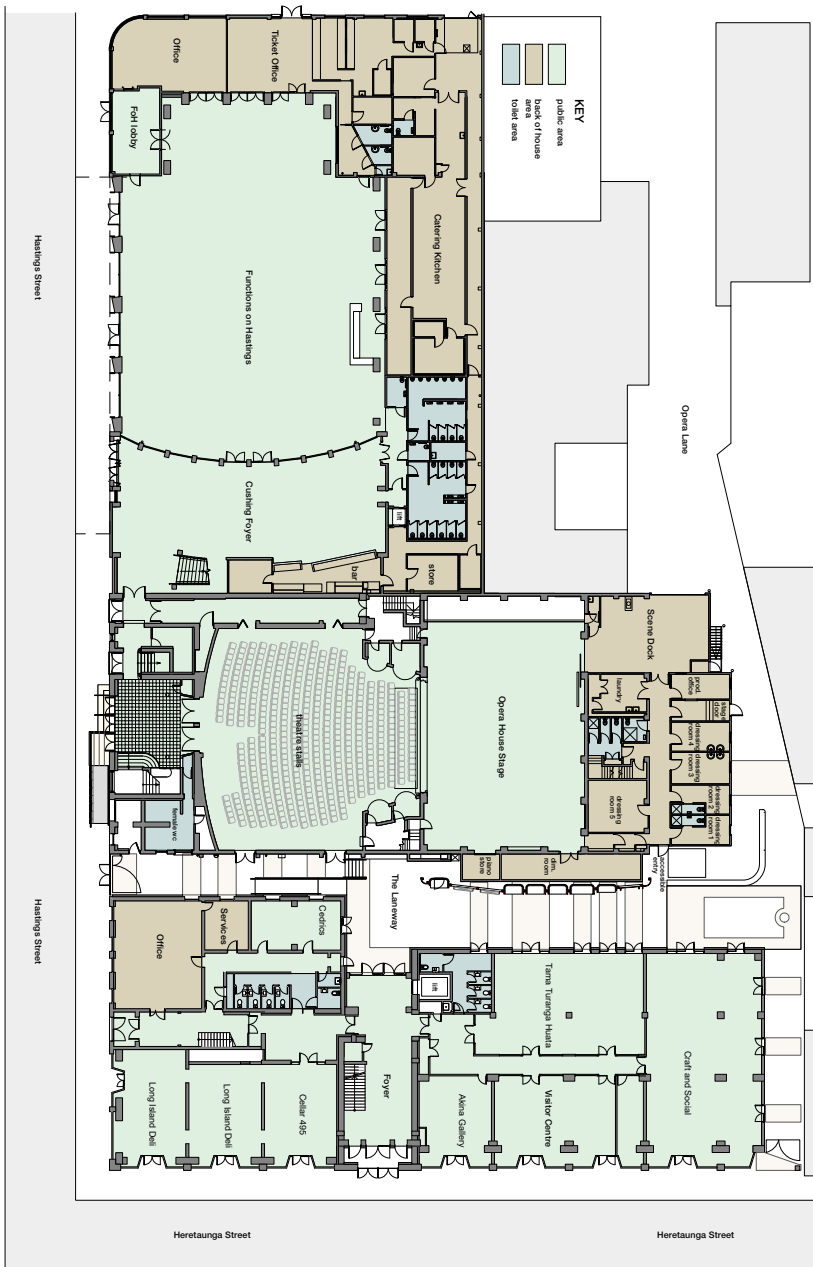
Lunch: Deliciosa, 21 Napier Road, Havelock North. Wed - Sat 11am - 10pm

Drink: Brave Brewing Co, 205 Queen Street East, Hastings. Wed - Sun 12pm - 8/9pm

Fancy dinner: Central Fire Station Bistro, 163 Tennyson Street, Napier. Daily 5:30pm - 11pm

Bit of fun: Marine Parade coastal pathway in Napier. Hire a bike from Beach Bikes and get exploring!

Spot of shopping: Advintage Wines, 4 Donnelly Street, Havelock North. Mon - Sat 10am - 5/5:30



Toitōi Venue - Ground Floor



Toittoi Venue - First Floor



Firsthand Specialty Coffee

Roasted here in Te Matau-a-Māui -
Hawke's Bay

Firsthand Espresso available 7.30am - 8.30am

Single origin filter available all day.

(Espresso any other time from Cupple 216 Heretaunga St East, Hastings)

Local Milk options:

Origin Earth Cows milk and cream

Boring Oat milk

Freshly roasted beans, and coffee merchandise available for purchase.

www.firsthand.coffee

Been There and Got The T-Shirt

Official ANZCS tee shirts are available from the Merch stand in the Shakespeare Room. Male and female styles in black and white.

Cost \$40

Cash and eftpos available





Sponsor Directory

Bragato Research Institute

STRATEGIC PARTNER

85 Budget Street, Blenheim, 7201

✉ info@bri.co.nz

☎ 0800 BRAGATO

Attending delegates:

Braden Crosby

Juliet Ansell

Rob Winup

Chandler Glass & Packaging

ASSOCIATE SPONSOR

Unit 7, 43 Omega Street,
Rosedale, Auckland 0632

✉ info@chandler.co

☎ +64 27 363 1677

Attending delegates:

Donna Knight

Angus McDonald

Chene Australasia

SUPPORTING SPONSOR

✉ tony.bish@chene.com.au

☎ +64 21 584 515

Attending delegates:

Tony Bish

Craggy Range

STRATEGIC PARTNER

253 Waimarama Road,
Havelock North 4294

✉ info@craggyrange.com

☎ +64 6 873 8126

Attending delegates:

David Peabody

Ben Tombs

Nick Putt

Čuvar Winery

ASSOCIATE SPONSOR

745 Main North Road,
Bayview, Hawke's Bay 4182

✉ marketing@fistonichfamilyvineyards.com

☎ +64 27 363 1677

Attending delegates:

Karen Fistonich

Odetta Preston

Ermitage

ASSOCIATE SPONSOR

✉ amy@ermitagenz.com

☎ +64 21 391 170

Attending delegates:

Oliver Styles

Fermentis

ASSOCIATE SPONSOR

🌐 fermentis.com/en/contact

☎ +61 413 068 874

Great Wine Capitals

ASSOCIATE SPONSOR

✉ Sally.Duncan@laithwaites.co.nz

☎ +64 21 859 913

Attending delegates:

Sally Duncan

Hawke's Bay Winegrowers

STRATEGIC PARTNER

✉ info@hawkesbaywine.co.nz

☎ +64 21 868 643

Attending delegates:

Brent Linn

Sponsor Directory

Horticulture Group

ASSOCIATE SPONSOR

Horticulture Hawke's Bay, 18 Station Road,
Whakatu, Hastings 4180

✉ hb@horticulture.co.nz

☎ +64 6 873 0699

Attending delegates:

Gerard McDiarmid

Blake Herbison

Horticulture Trust

STRATEGIC PARTNER

PO Box 79034, Royal Heights,
Waitakere, Auckland 0656

✉ tonyivicevich@xtra.co.nz

NZ Wine

STRATEGIC PARTNER

Level 4, 5-7 Kingdon Street, Newmarket,
Auckland 1023

✉ charlotte.read@nzwine.com

☎ +64 27 507 5077

Attending delegates:

Charlotte Read

Sarah Szostak

Riversun

ASSOCIATE PARTNER

257 Awapuni Road, Awapuni,
Gisborne 4010

✉ jeff.sandford@riversun.co.nz

☎ +64 27 444 2643

Attending delegates:

Nick Hoskins

Rory Grant

Jeff Sandford

Vintech Pacific Limited

SUPPORTING SPONSOR

Vintech Pacific Ltd, Esplanade,
Kaiti, Gisborne

✉ info@vintechpacific.co.nz

☎ +64 6 863 0024

Attending delegates:

Guy Rutledge





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CHARDONNAY
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