

Aotearoa Chardonnay Symposium 2024

| Day 1, Session 2 Wines | Wine 1 | Wine 2 |
|------------------------|--|---|
| Winery | Smith & Sheth | Pyramid Valley |
| Viticulturist | Steve Smith, Nick Paulin | Nick Paulin |
| Winemaker | Steve Smith, Warren Gibson | Huw Kinch |
| Wine | Smith & Sheth CRU Heretaunga Chardonnay 2021 | Pyramid Valley North Canterbury Chardonnay 2022 |
| Region/Appellation | Hawke's Bay | North Canterbury |
| Sub region(s) | Gimblett Gravels, Bridge Pa, Mangatahi | Waipara Valley |
| Wine RRP \$ | \$40 | \$50 |
| Cases produced | 1285 (9LE) | 779 (9LE) |

Wine Analysis

| | | |
|-----------|---------|---------|
| pH | 3.26 | 3.34 |
| TA | 6.6 g/L | 5.9 g/L |
| VA | | 0.5 g/L |
| DCO2 | | |
| Alcohol % | 14.0% | 13.9% |
| RS | | 1.9 g/L |

| | | |
|-------------------|--------------------|------------------------|
| Block/Parcel Name | Omahu/Howell/Quinn | Waipara Springs/Mānatu |
|-------------------|--------------------|------------------------|

Vineyard, Block or Sub-Block

| | | |
|---------------------|--------------------------------------|---------------------------------|
| % of Blend | 95,Mendoza,548/548/Mendoza | 87%/3% |
| Clone | | Mendoza/95, 548, Mendoza, Monte |
| Rootstock | | own roots/3309 |
| Soil Type | Gimblett Gravels/Bridge Pa/Mangatahi | Omihi clay/loess, loam, gravel |
| Vine Age | | 31-40 years/3 years |
| Years in Production | 20+/3/3 | 28-37/1 |
| Other | | |

Yield Management

| | | |
|-------------|--|-----------|
| Target T/ha | | |
| Actual T/ha | | 2/- |
| Vines/ha | | 1860/6250 |
| Kg/vine | | 1.08/- |
| Irrigated? | | no/yes |



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| Type e.g. above ground / subsurface | | | NA/above |
| 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 |
| Timing of leaf plucking | | January |
| Timing of crop thinning | | |
| Fruit exposure achieved % | | 80% |
| Date of flowering | | Early December |
| Date of fruit set | | mid December |
| Days between flowering and harvest | | 110 |
| Other | | |

Harvest

| | | |
|-------------------|---------|------------|
| Date | 26/2/21 | 12-04/4-01 |
| Brix | Range | 23.4/24.2 |
| pH | Range | 3.17/3.27 |
| TA | Range | 9.8/8.1 |
| Malic Acid | | not tested |
| YAN | | not tested |
| Method of Harvest | Hand | hand |
| Fruit condition | | good |
| Field Additions | No | none |
| Other | | |

Pressing

| | | |
|-----------------------------------|----|------|
| Additions to fruit (pre-pressing) | No | none |
| Destemmed | No | no |

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| Whole Bunch | Yes | 50% |
| Crushed | No | 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 | pressings kept separate and fermented sepa | no |
| Press rate L/tonne | ≈700 litres/tonne | 650L/T |
| Hard pressings, kept /downgraded | Kept separate. Included | no |
| Juice additions, types and rates | No | none |
| Gas cover, inert | No | no |
| Hyper Ox, timing | No | no |
| Settling. Time, temperature | Some overnight, 20% direct to barrel | none |
| Direct to barrel | 20% | no to tank then barrel to combine pressings then to barrel without settling |
| Juice NTU (if known). | 300 - 700 | around 1400 |
| Other | | |

Fermentation

| | | |
|--|------------------------------------|--|
| Vessel Type(s) | French Oak | concrete Tulipe 38% for purity of fruit, barrels for complexity and texture |
| New oak, % and type | 35% new | 20% new, Mercurey CCL+, CLL and Berger |
| Temp Control. Target temp or rate | Ambient cellar temperature (<20oC) | not controlled |
| Wild ferment, % of blend | 80% Indigenous | Yes, 100% |
| Inoculated. Yeast used and rate | | N/A |
| Nutrient Additions. Type, rate, timing | | none |
| Oxygen Additions. Timing, rate | Yes, if required | yes, early signs of ferment and if the ferment is overly stinky |
| Enrichment. Target Alc %, timing | | no |
| Acidification. Target pH/TA, timing | Pressings, if required | no |
| MLF. Inoculated / natural, timing | Indigenous | no |
| Warming for MLF | No | Barrels held in 20°C room during fermentation and generally complete MLF during that time. |
| % MLF in blend | 75% | 100% |
| Other | | |

Post Ferment / Finishing



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| Stirring, frequency | Minimal | no |
| Enzyme addition | No | no |
| Other lees management | | no |
| Time in barrel | 11 months | 12 months |
| Time in tank prior to finishing | 4 months | 5 months in Concrete |
| Palate fining, type and rate | No | none |
| Protein fining, to what level | No | none |
| Cold Stabilisation, to what level | No | none |
| Filtration, type | Crossflow to bottle | none |
| FSO2 level at bottling | | 32 |
| TSO2 level at bottling | | 60 |
| Bottling date | | 27/9/2023 |
| Filtration type at bottling | | Rockstopper |
| Release date | Jul-23 | Mar-24 |
| Other | | |