

# Aotearoa Chardonnay Symposium 2024

Day 1, Session 2 Wines	Wine 1	Wine 2
pH	3.26	3.34
TA	6.6 g/L	5.9 g/L
VA		
DCO2		
Alcohol %	14.00%	13.90%
RS		1.9 g/L

## Vineyard, Block or Sub-Block

% of Blend		
Clone		
Rootstock		
Soil Type		
Vine Age		
Years in Production		

## Yield Management

Target T/ha		
Actual T/ha		2
Vines/ha		1860
Kg/vine		1.08
Irrigated?		no
Type e.g. above ground / subsurface		N/A

## Vine Management

Pruning method		cane
Pruning (buds/m)		
Canopy density (shoots/m)		
Shoot thinning		head thinned
Crop thinning (% removed)		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



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Date of fruit set		mid December
Days between flowering and harvest		110

## Harvest

Date		12-14/04/2022
Brix		23.4
pH		3.17
TA		9.8
Malic Acid		not tested
YAN		not tested
Method of Harvest		hand
Fruit condition		good
Field Additions		none

## Pressing

Additions to fruit (pre-pressing)	No	none
Destemmed	No	no
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	Yes. Pressings kept separate and fermented separately	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



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<b>Fermentation</b>		
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%

**Post Ferment / Finishing**

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		
Bottling date		27/9/2023
Filtration type at bottling		Rockstopper
Release date	Jul-23	Mar-24