



Aotearoa Chardonnay Symposium 2024

Day 1, Session 4 Wines	Wine 1	Wine 2	Wine 3	Wine 4
pH		3.36	3.37	
TA		6.7 g/L	6.6 g/L	
VA		0.48 g/L	0.47 g/L	
DCO2		1,200 mg/L	1,345 mg/L	
Alcohol %	14.60%	13.70%	13.50%	12.00%
RS		0.9g/L	0.8g/L	

Vineyard, Block or Sub-Block

% of Blend		100%	100% (75% east block on sandy/clay/loam & 25% west block on sandy loam)	
Clone		Livermore Old Wente	intermixed Old Wente, UCD 108 & UCD 4	
Rootstock		5C	AXR-1. Phylloxera has no impact in these sandy soils	
Soil Type		Haire Clay Loam - dense swelling clays that restrict root depth	Goldridge Sandy Loam (over Clay in parts)	
Vine Age		29 years old (planted 1992)	39 years old (planted 1982)	
Years in Production		First crop 1995	First crop 1985	

Yield Management

Target T/ha		What the vines provide, max 12T/HA	No target but typically 10-12T/HA	
Actual T/ha		4.9T/HA in 2021 which is 50% of normal	9T/HA	
Vines/ha		2690 vines/ha (1089 vines/acre)	1800 vines/ha (726 vines/acre)	
Kg/vine				
Irrigated?		Minimally: 2-3 times per season after seed hardening ~10L per application	minimally: 2-3 times per season after seed hardening ~10L per application	
Type e.g. above ground / subsurface		Above ground	above ground	

Vine Management

Pruning method		cane pruned according to individual vine vigor: 4 short canes per vine, horizontally divided, no spurs	Spur/cordon trained lyre system fashionable in early 1980s, big tall vines. High yield per vine, wide spacing	
Pruning (buds/m)		n/a	n/a	
Canopy density (shoots/m)		to normal local standards, one shoot per bud, no crowding, etc	to normal local standards, one shoot per bud, no crowding, etc	



Aotearoa Chardonnay Symposium 2024

Day 1, Session 4 Wines	Wine 1	Wine 2	Wine 3	Wine 4
Shoot thinning		none required	at 90% veraison to alleviate crowding, weak shoots, etc	
Crop thinning (% removed)		n/a		
Kg/m fruit		laterals only & 1-2 basal leaves, east-facing morning side & interior morning side "allow the cluster to see the ground"	full exposure interiors & morning side	
Leaf plucking		immediately post set for spray penetration	immediately post set for spray penetration	
Timing of leaf plucking		none required	at 90% veraison then ongoing to remove botrytis if needed right up to day of harvest	
Timing of crop thinning		minimal, looking for mostly shaded fruit	100% north-facing sides, 0% south-facing sides	
Fruit exposure achieved %		end of May 2021	mid-June	
Date of flowering		early June 2021	toward end of June	
Date of fruit set		90+/- & 35+/- from 50% veraison to harvest. Not looking for elevated ripeness.	100+/- days. Wide picking window due to cool temps in late Sept & October	
Days between flowering and harvest				

Harvest

Date	22nd Sep - 30th Oct	August 31st, 2021	4 picks between 19th & 26th September 2021. 70% of the fruit harvested was selected for this bottling.	
Brix	23.3 Bx (average)	22.5	21.8 - 22.4	
pH		3.24	3.22 average	
TA		7.8g/L	7.6g/L average	
Malic Acid		2.6g/L	2.2g/L average	
YAN		228mg/L	240mg/L average	
Method of Harvest		by hand at night into 0.5 T bins then trucked 60km. In press by 9am.	by hand at night into 0.5 T bins then trucked 20km. In press by 8am.	
Fruit condition		very clean with mostly small berries	very clean with firm skins	
Field Additions		none	none	

Pressing

Additions to fruit (pre-pressing)		none	none	
Destemmed		no	no	
Whole Bunch		yes	yes	



Aotearoa Chardonnay Symposium 2024

Day 1, Session 4 Wines	Wine 1	Wine 2	Wine 3	Wine 4
Crushed		no	no	
Press Type		Willmes Sigma 10	Willmes Sigma 10	
Wash				
Press fractions		none	none	
Press rate L/tonne		585L per US ton (645L per metric T)	590L per US ton (650L per metric T)	
Hard pressings, kept /downgraded		zero press cut, max 1,600mbar	zero press cut, max 1,600mbar	
Juice additions, types and rates		25ppm SO2 to juice in barrel ~30 hours after pressing, to delay MLF	25ppm SO2 to juice in barrel ~30 hours after pressing, to delay MLF	
Gas cover, inert		none	none	
Hyper Ox, timing		none	none	
Settling. Time, temperature		24 hours at natural harvest temp ~13C, no SO2. No chilling to prevent loss of natural juice nutrients	24 hours at natural harvest temp ~13C, no SO2. No chilling to prevent loss of natural juice nutrients	
Direct to barrel		no	no	
Juice NTU (if known).		530	450 average	

Fermentation

Vessel Type(s)		75% x 228L barrels & 25% x 500L puncheons	80% x 320L, 32mm thick stave "cigare" barrels & 20% x 500L, 42mm thick stave puncheons	
New oak, % and type	35% new, mix of American and French oak.	33% new 32mm thick stave French Oak Barrels from Tonnellerie Chassin, medium toast & 500L, 45mm thick stave puncheons from Schneckleitner/Austria, light toast. Balance once-used, twice-used, 3x-used Chassin.	30% New French Oak from Atelier Centre France. Medium toast/steam-bent. Balance 1x-used, 2x-used, 3x-used 320L & neutral puncheons	
Temp Control. Target temp or rate		no temp control during fermentation, the cellar is cooled to 18C. The fermentation peaked at 26C.	no temp control during fermentation, the cellar is cooled to 18C. The fermentation peaked at 25C.	
Wild ferment, % of blend		100%	100%	
Inoculated. Yeast used and rate		none	none	
Nutrient Additions. Type, rate, timing		none - YAN levels tend to be healthy in these soils & in 2021 there was no stress. 20g/HL FermControl Bio is an option	none - YAN levels tend to be healthy in these soils & in 2021 there was no stress. 20g/HL FermControl Bio is an option	
Oxygen Additions. Timing, rate		none	none	
Enrichment. Target Alc %, timing		none	none	



Aotearoa Chardonnay Symposium 2024

Day 1, Session 4 Wines	Wine 1	Wine 2	Wine 3	Wine 4
Acidification. Target pH/TA, timing		none	none	
MLF. Inoculated / natural, timing		100%, inoculated in barrel, Omega strain, November 1st	100%, inoculated in barrel, Omega strain, November 1st	
Warming for MLF		none, we chill our cellar to 10C between November-April using our night air fan system	none, we chill our cellar to 10C between November-April using our night air fan system	
% MLF in blend		100%	100%	

Post Ferment / Finishing

Stirring, frequency		zero unless MLF is faltering	zero unless MLF is faltering	
Enzyme addition		none	none	
Other lees management		stir lees the morning of racking to tank after 11 months	Stir lees the morning of racking to tank after 11 months	
Time in barrel	9 months	11 months	11 months	
Time in tank prior to finishing		6 months in two tall/thin SS tanks, completely topped, with full lees >1,000ntu, & low FSO2 ~15ppm	5 months in a single tall 9,500L SS tank, completely topped, with full lees >1,000ntu, & low FSO2 ~15ppm	
Palate fining, type and rate		none, the lees do this naturally as they settle	none, the lees do this naturally as they settle through the wine	
Protein fining, to what level		not required - the wine is stable naturally	not required - the wine is stable naturally	
Cold Stabilisation, to what level		none	none	
Filtration, type		none. Bottled at 7 NTU	Bottom 20% of settled tank was modular/lenticular filtered at 2-micron for clarity. Bottled at 3.5 NTU	
FSO2 level at bottling		37ppm	35ppm	
TSO2 level at bottling		77ppm	71ppm	
Bottling date		February 10th, 2023	January 16th, 2023	
Filtration type at bottling		none	none	
Release date	August 2023	December, 2023	March, 2023	