



Alternative Vessels

Wine 1

Wine:	Egg 1
Producer:	Tony Bish Wines
Vintage:	2024

Vineyard:

Grower:	Bruce Nimon
Vineyard:	Kokako Farms
Sub Region:	Ohiti Farms
Year Planted:	2017
Clone:	15
Rootstock:	3309

Wine:

Harvest Date:	23/02/2024
Machine or Handpicked:	Hand picked

Ferment information:	Whole bunch pressed juice was settled overnight and racked to ferment. Inoculated with CY3079 & Go Ferm Protect. Temp ~20 degrees celcius. Inoculated for MLF with UP41 Lalvin. 11 months sur lie. Tanks sample
pH	3.34
TA (g/L)	6.65
Alcohol (%)	13.0%
Extra information:	Concrete eggs are located in our chilled barrel room. Post MLF temp maintained at 14 degrees celecus. Unfined and unfiltered sample.

Wine 2

Wine:	BQ2409
Producer:	Tony Bish Wines
Vintage:	2024

Vineyard:

Grower:	Bruce Nimon
Vineyard:	Kokako Farms
Sub Region:	Ohiti Farms
Year Planted:	2017
Clone:	15
Rootstock:	3309

Wine:

Harvest Date:	23/02/2024
Machine or Handpicked:	Hand picked

Ferment information:	Same juice handling as Egg1. Transferred to barrel & inoculated with same yeast and rehyrdation product. Ferment in chilled room below 20 degrees celcius. On lees no stirring.
pH	3.29
TA (g/L)	6.66
Alcohol (%)	13.0%
Extra information:	New Taransaud Pure T 228L Barrique.

Wine 3&4

Wine:	Chardonnay
Producer:	Collaboration Wines
Vintage:	2024

Vineyard:

Grower:	Bruce Nimon
Vineyard:	Kokako
Sub Region:	Ohiti Valley
Year Planted:	2001
Clone:	15
Rootstock:	10114

Wine:

Harvest Date:	23/3/2024
Machine or Handpicked:	Hand picked

Ferment information:	100% NEW Barrel Fermentation and ageing Versus Sandstone Jarre fermentation and Ageing Natural ferment Natural MLF 100% No nutrients
pH	3.30
TA (g/L)	7.0
Alcohol (%)	13.5
Extra information:	

Wine 5&6

Wine:	Clone 15 Gimblett Gravels Barrel vs Sandstone Maturation
Producer:	Craggy Range
Vintage:	2024

Vineyard:

Grower:	Craggy Range
Vineyard:	Gimblett Gravels
Sub Region:	Gimblett Gravels
Year Planted:	2018
Clone:	15
Rootstock:	3309

Wine:

Harvest Date:	06/03/2024
Machine or Handpicked:	Hand picked

Ferment information:	Harvest Brix: 22.4 Pressed to tank, overnight settle, rough raked to barrel following day, 9/03. Wild ferment started 15/03 Peak Temp 24 degrees. Mostly Consistent in early 20's. Slow tail end to ferment, finishing on 6/04. Partial wild MLF. 500L transferred to Zen Sandstone after alcoholic ferment for maturation.
pH	3.33
TA (g/L)	6.88
Alcohol (%)	13.5%
Extra information:	Barrels: Neutral french barriques. Kept on lees for maturation. Vin & Terre Zen: 500L ceramic based clay amphora from Shichuan. Diameter 90cm, Height 148cm. Made from naturally occurring high quartz content clay Microporosity < 2.5% allowing for very slow micro-oxidation Pores are 0.004 microns Suited for longer elevage programs Brought in by Bouchard

Discussion