

CHARDONNAY

SYMPOSIUM

2026

Chardonnay Symposium

17.09

18.09

CHARDONNAY
SYMPOSIUM

2026



“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,

Welcome to Hawke's Bay and the 2026 Aotearoa New Zealand Chardonnay Symposium.

We're delighted to host you here in Hawke's Bay, a member of the Great Wine Capitals global network, and to bring together people who share a passion for Chardonnay.

This year's theme, Quality, is one that connects us all. Quality comes from a combination of whenua, climate, experience, and care, along with a commitment to keep learning and improving with every vintage.

Thank you to our speakers, sponsors, partners, organising committee, and volunteers for making this symposium possible. I'd also like to acknowledge our MCs, Emma Jenkins MW and Stephen

Wong MW. Having two Masters of Wines guiding us through the symposium is something quite special!

One of the strengths of our wine community is its generosity. The ideas shared, conversations had and connections made over the next few days will be just as valuable as the sessions themselves and I hope you leave with fresh ideas, new connections, and an even deeper appreciation for New Zealand Chardonnay.

Ngā mihi nui,

Sally Duncan

Sally Duncan
Chair, Hawke's Bay Wine



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. The waiata (song) performed during this entry is Haere Mai.
- Once everyone is seated, James will recite a karakia (incantation) for mana whenua (local) to clear the way for the symposium to begin. This will be followed by a welcome speech.
- Following this speech, mana whenua will stand and sing a waiata 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, HBWG chair Sally Duncan will introduce MCs, Stephen Wong MW and Emma Jenkins 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.



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 dew, 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

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
Tīhei 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 E KAI

Nā te whenua,
Nā te rangi,
Nā ngā tāngata,
Ngā mihi mō ngā kai.
Kia kai tātou.

*From the earth,
From the sky,
From the people,
Thank you for this food.
Let us eat.*

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 whakamaui 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

KARAKIA HAERENGA

Kia hora te marino,
kia whakapapa pounamu te moana,
kia tere te kārohirohi i mua tō huarahi

*May peace be widespread
May the sea glisten like greenstone
And may the shimmer of light guide your
way.*

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 create a fearless, experimental and transparent space to challenge thinking, share knowledge and look to the future. To support Aotearoa

in producing internationally regarded Chardonnay, strengthen the sustainability of the value chain, and promote our place as a world-class Chardonnay producer.

The committee is made up of 9 passionate industry members who donate their time and energy to make the symposium happen.



AMY HOPKINSON-STYLES

AOTEAROA CHARDONNAY SYMPOSIUM CHAIR

Tēnā Koutou katoa,

Nō Kotirangi, Ingarangi me Wēra ōku Tipuna
I tipu ake ahau i raro i te maunga o Kahuranaki
I tipu ake ahau i te taha o te awa o Ngaruroro Moko-tū-ā-raro-ki-
Rangatira
Ko Hopkinson tōku ingoa whānau
Ko Gunn rāua ko Mackenzie te Iwi
He tangata Tītiriti ahau
Ko Amy tōku ingoa

I whānau mai au i Kerikeri
Kei Heretaunga ahau e noho ana
Ko Halcyon Days ahau.

Amy is from Aotearoa, New Zealand, with an undergraduate in international relations and religion and a postgraduate in winemaking and viticulture from Lincoln University in 2002. Amy worked in Spain and Italy winemaking from 2003-2012.

On returning home to Aotearoa in 2013, she held winemaking positions at Craggy Range and Te Awanga Estate before starting Halcyon Days with husband Olly in 2018. Amy has passed the theory and tasting exams for the Masters of Wine and just needs to complete the Research Project to finish the MW course.

She is a board member of Organic Winegrowers New Zealand and on the board for Hawke's Bay Wine growers as well as chairing the Aotearoa Chardonnay symposium.



DAVID MACKINTOSH

Tēnā koutou katoa
Nō Kōtirana ōku tipuna
Ko Te Matau-a-Māui tōku tūrangawaewae
He tangata Tiriti ahau
Kei Tāmaki Makaurau me Ahuriri ōku kainga
Ko Dave tōku ingoa
Nō reira, tēnā koutou

Dave is Hawke's Bay born and bred. He is Senior Winemaker at Ōvur Winery, where he also produces his own label, Kenzie. He returned to New Zealand in 2021 after more than a decade in Victoria's Yarra Valley, where he was winemaker at Giant Steps and founded his own labels, Arfion and Salo.

Dave is known for crafting expressive, site-driven wines with a minimal-intervention approach. He loves Chardonnay and believes Aotearoa can produce some of the World's best examples.



HOLLY GIRVEN RUSSELL

Kia ora koutou,
Ko Holly tōku ingoa,
Nō Ingarangi, Kōtirana, Airangi, Wēra me Wiwi Ōku tipuna,
Kei te noho au ki Tāmaki Makaurau,
Tēnā tātou katoa

Holly Girven Russell is a Tāmaki Makaurau-based winemaker and co-founder of Three Fates. She also works with Decibel Wines in Te Matau-a-Māui, where her role spans winemaking, marketing, events and the many moving parts that keep a small wine business running.

With a background in geography and wine science, Holly works across both the creative and practical sides of the wine industry. She enjoys championing small producers and growers, both through the events she coordinates and with behind-the-scenes support that helps their businesses thrive.



RYAN FRASER

Tēnā koutou katoa,
Nō Kōtirana ki te Tonga ōku whakapapa.
Ko Aotearoa tōku whenua tupu
Kei Heretaunga ahau e noho ana
Ko ahau te Kaiwhakahaere māra waina o Paritau.
Ko Ryan tōku ingoa
Tēna koutou, tēna kotou, tēna koutou katoa

Ryan has been working in the wine industry for 16 years and is currently the Viticulturist at Paritua Vineyards. He enjoys the close connections within the wine community and the benefits of being better together.

He enjoys growing organic grapes in Bridge Pa and the endless challenge to produce quality wine.



CAIRN COGHILL

Tēnā koutou katoa,
 Nō Awherika ki te Tonga ōku tipuna
 Ko Aotearoa tōku whenua tupu
 Ko Te Mata o Rongokako te maunga e rū nei tōku ngākau
 Ko Tukituki te awa e mahea nei ōku māharahara
 Ka mihi atu ki a Ngāti Kahungunu te hau kāinga.
 Ko Te Matau-a-Māui tōku kainga
 Ko Rebecca tōku hoa rangatira
 Ko Finn rāua ko Greta ā māua tamariki
 Ko Alchemy Wines tā māua ko Rebecca pakihi wāina
 Ko ahau te kaihangā wāina o Askerne Winery
 Ko Cairn tōku ingoa
 Tēnā koutou, tēnā kotou, tēnā koutou katoa

Based in Hawke's Bay, Cairn is the winemaker for Askerne Estate Winery and, alongside his wife Rebecca, owns and operates Alchemy Wines. Originally from South Africa, his family immigrated to Aotearoa in the early 1990s.

Cairn established his career in Hawke's Bay and following a 13-year stint as a winemaker at Sileni Estates, he joined Askerne in 2021. He is a strong advocate for the New Zealand wine industry's collaborative culture, believing this collective knowledge exchange is the driving force behind the country's world-class Chardonnay evolution.



MURRAY COOK

Tena koutou katoa,
 Ko ingarangi te whakapaparanga mai,
 Engari, ko Te Ao Moemoea te whenua tupu.
 Ko Wairau te kainga.
 Ko Murray taku ingoa.
 Tena koutou katoa

With Australian DNA and a New Zealand accent, Murray began working in the vineyards of Central Otago during the winter of 2003. It was there, despite the frigid temperatures that his interest in wines and vines as a career was solidified. From there, it was off to the Australia's Yarra Valley where he worked in the winery at Yering Station for 5 years whilst studying winemaking at Charles Sturt University. It was during this time at Yering Station that he was able to work abroad in Champagne and Burgundy. In 2008 he moved to Marlborough, to work as a winemaker at Villa Maria Estate before starting with Dog Point Vineyard in late 2013. More recently, he and his wife have also planted vines and created their own tiny wine brand, Nous.



BEN TRINICK

Ko Whanokao te maunga
Ko Mōtū te awa
Ko Te Whānau-a-Kahu te hapū
Ko Te Whānau-a-Apanui te iwi
Nō Te Paripari ahau
Ko Ben Trinick tōku ingoa.

Hailing from Te Whānau-ā-Apanui on the East Coast of Aotearoa, where his whānau have lived for over 900 years, Ben Trinick has a deep connection to the land. With over a decade of winemaking experience across Aotearoa, France, Australia and California, including as previous Assistant Winemaker at Ata Rangi, Ben has worked alongside some of the world's leading producers. After dedicating 2024 to full-time te reo Māori study, he is now establishing his own Chardonnay-focused label, Te Huringa, bringing together his winemaking experience with a strong sense of place and identity.



ALENA KEMPER

Tēnā koutou katoa
Nō Ingarangi ōku tīpuna
Ko Te Matau-a-Māui tōku whenua tupu
Kei Ahuriri ahau e noho ana
Ko ahau te kaihangā waina o Indevin
Ko Alena tōku ingoa
Nō reira, tēnā tātou katoa

Born in Hawkes Bay, Alena has grown up surrounded by vineyards. She's locally working here as an upcoming winemaker. She loves the wine industry because it uniquely combines craft, culture, and collaboration making it an endlessly fascinating and rewarding industry to be part of.



BRENT LINN

Kia ora koutou katoa.
Nau mai, haere mai ki Te Matau-a-Māui!
Ko Brent Linn tōku ingoa.
Nō Ahuriri - Napier ahau.
Ko au te Tumu Whakarae o Hawke's Bay Winegrowers' Association.
Nō reira, tēnā koutou, tēnā koutou, tēnā koutou katoa.

Brent Linn is CEO of Hawke's Bay Wine, the industry association that champions the Hawke's Bay Wine story and promotes the interests of wine growers and makers in Hawke's Bay. Brent also operates his own boutique vineyard and wine label Wairiki Wines.

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AOTEAROA - NEW ZEALAND



STRATEGIC



HAWKE'S BAY WINE
NEW ZEALAND



CRAGGY RANGE



New Zealand Wine
Altogether Unique.



BRAGATO
RESEARCH INSTITUTE
RANGAHAU KAREPE, WĀINA O AOTEAROA



EASTERN INSTITUTE OF TECHNOLOGY
TE AHO A MĀUI



THE WINE GLASS COMPANY

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HAWKE'S BAY WINE

NEW ZEALAND

HAWKE'S BAY WINE

STRATEGIC SPONSOR

At its core, the Association is the champion of the Hawke's Bay wine community.

Through the fostering of collaboration and the sharing of knowledge, it empowers each member to thrive. The collective success of the region is not just an aspiration; it is a tangible outcome of the Association's commitment.

We are delighted to be hosting this Symposium and the exploration of excellence in Aotearoa New Zealand Chardonnay.

Hawke's Bay, the cradle of New Zealand's wine industry and now one of the Great Wine Capitals of the World.



Craggy Range

Craggy Range

STRATEGIC SPONSOR

Founded beneath the dramatic silhouette of Te Mata Peak in 1998, Terry and Mary Peabody established the estate with an uncompromising ambition: to craft wines of enduring reputation and a profound sense of place.

In commitment to that vision, the family placed the winery into a 1,000-year trust. This is a rare expression of custodianship designed to protect the

land, the vineyards, and their founding philosophy for generations to come.

Today, Craggy Range farms two distinguished Estate vineyards: Gimblett Gravels in Hawke's Bay and Te Muna Road in Martinborough. Each site was selected for its exceptional soils, climate, and individuality, yielding wines defined by precision, purity, and complexity.



HORTICENTRE TASMAN CROP STRATEGIC SPONSOR

The New Zealand Horticulture Trust was established in 2008 with the objective of providing “a helping hand for the horticulture and viticulture sectors”. The New Zealand Horticulture Trust provide funding via sponsorship to grower-

led initiatives that promote Education, Research & Development and Welfare.

The New Zealand Horticulture Trust are proud to be returning as sponsors of the Aotearoa New Zealand Chardonnay Symposium 2026.



New Zealand Wine
Altogether Unique.

NEW ZEALAND WINE STRATEGIC SPONSOR

New Zealand Winegrowers (NZW) provides strategic leadership for the wine industry and is the body that represents the interests of all of New Zealand's grape growers and wine makers. Established

in 2002, NZW is funded by compulsory levies under the Commodity Levies Act and the Wine Act and has approximately 1,400 members. New Zealand is the only major wine producing country to have a single, unified industry body that represents both grape growers and winemakers.



BRAGATO
RESEARCH INSTITUTE
RANGAHAU KAREPE, WĀINA O AOTEAROA

BRAGATO

STRATEGIC SPONSOR

Bragato Research Institute leads research and innovation that helps New Zealand wine thrive, connecting science with practical outcomes for vineyards and wineries. As a wholly owned subsidiary of New Zealand Winegrowers, we support growers and winemakers with knowledge, tools and trials that strengthen the quality, sustainability and distinctiveness of New Zealand wine.

Based at the Marlborough Research Centre, our state-of-the-art Research Winery features 92 custom 200L tanks

and enables hundreds of research and commercial winemaking trials each year, including work that builds understanding of variety, site, technique and wine style. At Lincoln, our Grapevine Improvement Molecular Laboratory and breeding vineyard support grapevine research, the National Vine Collection and future-focused programmes such as Sauvignon Blanc 2.0.

Across all our work, BRI helps the wine industry apply science to make better decisions, improve resilience, and continue producing wines that reflect the best of Aotearoa New Zealand.



EASTERN INSTITUTE OF TECHNOLOGY
TE AHO A MAUI

EIT

STRATEGIC SPONSOR

The EIT School of Viticulture and Wine Science is the only North Island polytechnic offering specialised education for New Zealand's wine industry. With strong connections to industry partners, including Hawke's Bay Winegrowers and the Bragato Research Institute, the School combines academic excellence with applied research that supports the continued growth and innovation of the sector. Collaborative relationships with other viticulture and wine education and research providers across New Zealand further enhance

learning and research opportunities for students.

EIT offers programmes ranging from pre-degree certificates through to degree-level study, Graduate Diplomas in Viticulture and Wine, and postgraduate opportunities in Wine Business and Innovation. Developed in partnership with industry, these programmes integrate sensory evaluation, laboratory studies, and practical vineyard and winery experience, ensuring graduates are work-ready and well-prepared for diverse careers within the wine industry.



RIEDEL

STRATEGIC SPONSOR

Celebrating 270 years of invention and resilience in 2026, RIEDEL cemented their place as the leader in functional glassware following the introduction of Grape Varietal Specific stemware in the 1950s. RIEDEL design every glass to highlight the specific characteristics of different grape varieties, presenting a precise and balanced picture of wine.

RIEDEL has since become widely respected as the world's most technical

and advanced glassware. Their continued commitment to innovation, quality, and design, backed by decades of research and development, has kept them at the forefront of the industry.

RIEDEL is the number one choice for discerning wine lovers, winemakers, and hospitality professionals, representing an investment into expertise to bring greater enjoyment to wine, champagne, spirits, and cocktails.

Donated Wines

The organising committee would like to acknowledge the generous support of the following producers who have donated wines for the Symposium.

McHenry Hohnen Vintners
Australia

Ata Rangi
NZ

Littorai Wines
USA

Vasse Felix
Australia

Weingut Keller
Germany

Bodega Zuccardi Valle de Uco
Argentina

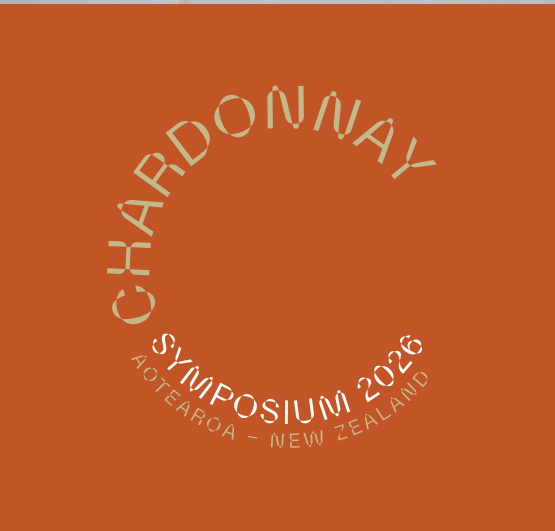
Domaine Samuel Billaud
France

Sugrue South Downs
UK

The Wine Society
UK

Chrystallum Wines
South Africa

AONZ Fine Wine
NZ





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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.



EMMA JENKINS MW

WRITER

Emma abandoned her science training for a more sociable career in wine. She writes on a freelance basis for a number of trade and general publications, including New Zealand coverage for Decanter.

Emma also provides consultancy services to a range of industry and corporate entities. In addition, Emma is the Master of Wine Research Paper Chair, teaches education courses on occasion and continues to hone her skills judging at local and international competitions.



DR CHANDRÉ HONETH

EASTERN INSTITUTE OF TECHNOLOGY

Dr Chandré Honeth is a senior lecturer and researcher at The Eastern Institute of Technology. She attained a PhD in Viticulture from the University of Stellenbosch and subsequently moved to Hawke's Bay to focus on education in the field.

She has a strong commitment to developing student understanding of grapevine function, while also contributing to viticulture research aimed at supporting the local industry.



JULIA HARDING MW (UK)

SENIOR EDITOR, JANCISROBINSON.COM

Julia Harding is a distinguished wine writer, editor, and Master of Wine, renowned for her expertise and attention to detail. With a Cambridge degree in Modern Languages, she initially worked as an academic book editor before her fascination with wine led her to a second career in wine writing.

In 2004, she became a Master of Wine, passing first time and winning the Robert Mondavi Award for top theory papers, a distinction for her dissertation and the Tim Derouet Memorial Prize for overall excellence. For over 20 years, she has been Jancis Robinson's senior editor at JancisRobinson.com.

Julia co-authored *Wine Grapes* (2012), edited the maps for *The World Atlas of Wine* (7th 8th and 9th editions), and was lead editor for the one-million-word 5th edition of *The Oxford Companion to Wine* (2023). She has received numerous accolades for her writing, including the Masters of Wine Noval Award for Excellence in Communication (2007); the Chairman's Award in the Louis Roederer International Wine Writers' Awards (2009); Portuguese Wine Writer of the Year (2012); James Beard Award (2012); Wines of Portugal Personality of 2022; and winner of the 67 Global Wine Communicator award for long-form writing 2025.

Based in London, she travels widely, tastes extensively, and guards her physical and mental well-being through rigorous outdoor exercise.



BRADEN CROSBY

BRAGATO RESEARCH INSTITUTE

Braden Crosby is the Bragato Research Institute Knowledge Transfer and Engagement Lead. Braden has 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.



MICHAEL BRAJKOVICH MW

WINEMAKER, KUMEU RIVER WINES

Michael studied Oenology at Roseworthy College in South Australia, where he was Dux in 1981. He returned to the family winery in Kumeu to take up responsibility for wine production in 1982. He has travelled extensively through the world's wine areas and spent the 1983 vintage in France with Jean Pierre Moueix in Libourne, near Bordeaux.

Michael developed a new range of wines under the "Kumeu River" label. It is the Chardonnay that has enjoyed the greatest critical acclaim and commercial success in international markets, particularly in the United Kingdom, the United States and Australia.

In 1989 Michael passed the Examination and became New Zealand's first member of the Institute of Masters of Wine, London.

He has considerable experience in judging at the Air New Zealand Wine Awards, where he served as Chair of Judges 2012-2016, and also judged at the Australian National Capital Wine Show in Canberra, the Royal Hobart Wine Show in Tasmania, the Perth Royal Wine Show and the Royal Adelaide Wine Show. He was Chair of Judges at Royal Adelaide from 2015-2017.

In 2024 he was made a Fellow of New Zealand Winegrowers for services to winemaking.

Michael was also honoured by the Institute of Masters of Wine and the drinks business as the 2024 Winemakers' Winemaker. This award recognises outstanding achievement in winemaking, and is voted on by Masters of Wine winemakers and the previous award recipients.



WARREN GIBSON

WINEMAKER, TRINITY HILL AND BILANCIA AND WG CONSULTANCY

Warren is considered one of New Zealand's most accomplished and influential winemakers, with a career spanning more than three decades and has a reputation for crafting some of New Zealand's most acclaimed wines.

Through his roles as Chief Winemaker at Trinity Hill since 1997, Owner/Winemaker at Bilancia (with his partner Lorraine) and with his various Consulting roles, Warren has been instrumental in shaping New Zealand's reputation for Chardonnay excellence. His deep understanding of New Zealand's diverse vineyard sites and terroirs has helped define the local Chardonnay identity on the world stage.



DAVE BROOKES (AU)

WINE JOURNALIST

Dave Brookes is a freelance wine journalist with over 25 years of experience, covering Tasmania, the Barossa & Eden Valleys and a large slice of New Zealand for the annual Halliday Wine Companion. He is a regular contributor to Wine Companion and Selector magazines and his work has appeared in Wine Enthusiast, Wine & Spirits, Gourmet Traveller WINE, The Adelaide Review, Fairfax media, and the in-flight magazines for Emirates and Qantas.

Originally from North Canterbury, New Zealand, David was based in the Barossa Valley for 12 years and now resides in Northern New South Wales. With 30+ years in the wine industry his experience spans retail, wholesale, winery, secondary market (Sydney Auction Manager at Langtons for 4 years) + brand management and he is a current selection panel member for the Bordeaux-based "Great Wine Capitals" initiative.

He was awarded Dux of the Len Evans Tutorial in 2011 and is a sought-after judge on the Australian and international wine show circuit. He has judged at over 120 wine shows globally, including chair positions at the Margaret River Wine Show, NSW Wine Awards, Concours Mondial de Bruxelles, and served seven years as co-chair/chief editor for the WINE 100 challenge in Shanghai.



HELEN MASTERS

WINEMAKER, ATA RANGI

Helen Masters has been the Winemaker at Ata Rangi for 22 years.

Exploring and understanding the essence of place is Helen's goal, she is a champion of minimal additions, natural yeast and no fining as a way to truly express the unique fingerprint of the Martinborough Terrace. She along with her family farm the Masters vineyard, which produces a single site Chardonnay and Pinot Noir under the Ata Rangi brand.



VIRGINIA WILLCOCK (AU)

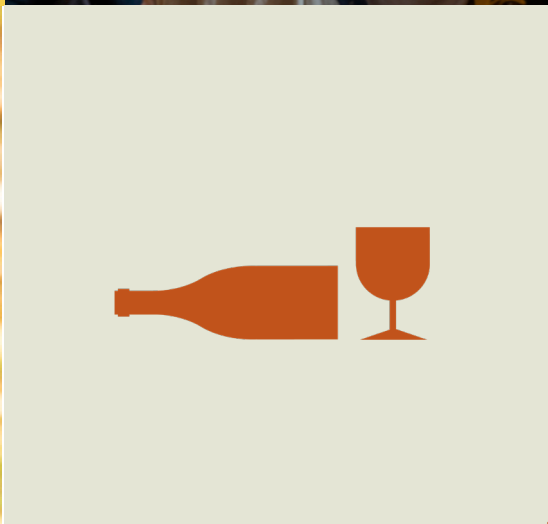
CHIEF WINEMAKER AT VASSE FELIX

As the Chief Winemaker behind some of Australia's most critically acclaimed wines, Virginia leads the winemaking team at Margaret River's founding wine estate, Vasse Felix. The 2026 vintage marks Virginia's 20th year at Vasse Felix, having joined the estate as Chief Winemaker in October 2006.

Virginia's winemaking philosophy is shaped by her deep fascination with Margaret River's unique natural beauty and the connection, from soil to vine to fungi to people, and the thousands of years of community and culture built around sharing wine on this earth. It is this enduring relationship between wine, environment, family, fun and shared experience that continues to inspire her work.

With an unending fascination with natural fermentation creating wine and the role microbiology plays in grapes and vineyards, Virginia has driven the revolutionary development of winemaking style at Vasse Felix, creating more environmentally expressive wines. Her pioneering work with the use of wild-yeast fermentation in Chardonnay and Cabernet Sauvignon has influenced producers across Australia and helped define the estate's signature style.

A respected authority on Margaret River winemaking, Virginia was awarded the 2026 Halliday Wine Companion Winemaker of the Year, following recognition as a finalist for the 2025 award. She was also named Winemaker of the Year in the ASVO (Australian Society of Viticulture and Oenology) Award for Excellence in 2024.





CHARDONMAY
SYMPOSIUM 2026
AOTEAROA - NEW ZEALAND



HŌTAKA - PROGRAMME

Rā Tuatahi- Rāpare 17 Mahuru 2026

Day 1- Thursday 17 September 2026

0700AM | Kawhe me ti - Coffee and tea available

08.00AM | Mihi Whakatau (opening)
Dr James Graham - Ngāti Kahungunu

Wāhanga (session) 1: Defining Quality

- 08.30 Julia Harding MW: What is quality in Chardonnay, how do we judge it?
- 09.15 Julia Harding MW, Stephen Wong MW, Emma Jenkins MW; tasting and discussion.
- 10.00 Karakia "E Kai" - Ryan Fraser
Paramanawa - Morning tea

Wahanga (Session) 2: Leaf Cover vs Quality

- 11.00 Dr Chandré Honeth: Results and application of EIT and BRI Chardonnay research for ACS
- 12.00 Dr Chandré Honeth, Braden Crosby, Stephen Wong MW, Emma Jenkins MW; tasting and discussion.
- 12.30 Karakia "Nau mai e ngā hua" - Ben Trinick
Wā tina - Lunch

Wāhanga (session) 3: Case Studies

- 01.30 Michael Brajkovich MW (Kumeu River): How Kumeu River has positioned themselves at the premium end of the chardonnay market and built an international reputation.
- 02.30 Warren Gibson (Trinity Hill & Bilancia): How Chardonnay adapts to different regions and terroirs in NZ.
- 03.15 Michael Brajkovich MW, Warren Gibson, Stephen Wong MW, Emma Jenkins MW; discussion and questions.
- 04.00 Wā whakatā - Refreshment Break

Wāhanga (Session) 4: Communicating Quality

- 04.15 Dave Brookes, Emma Jenkins MW, Stephen Wong MW; How do wine writers communicate quality and how does the consumer perceive quality in Chardonnay? Tasting and discussion.
- 05.00 Karakia Haerenga "Kia hora te marino" - Murray Cook
Patii! Party Time!

HŌTAKA - PROGRAMME

Rā Tuarua- Rāmere 18 Mahuru 2024

Day 2 - Friday 18 September 2024

0700AM | Kawhe me ti - Coffee and tea available

Wāhanga (session) 1: Yield & Picking Date vs Quality

- 08.00 Karakia Timatanga "Whakataka te hau" - Alena Kamper
- 08.10 Braden Crosby: Results and application of EIT and BRI Chardonnay research for ACS.
- 09.00 Braden Crosby, Dr Chandré Honeth, Stephen Wong MW, Emma Jenkins MW; tasting and discussion.
- 09.45 Karakia "E Kai" - Cairn Coghill
Paramanawa - Morning Tea

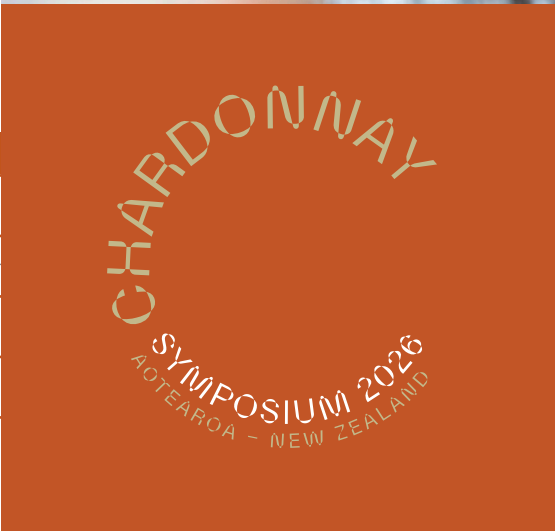
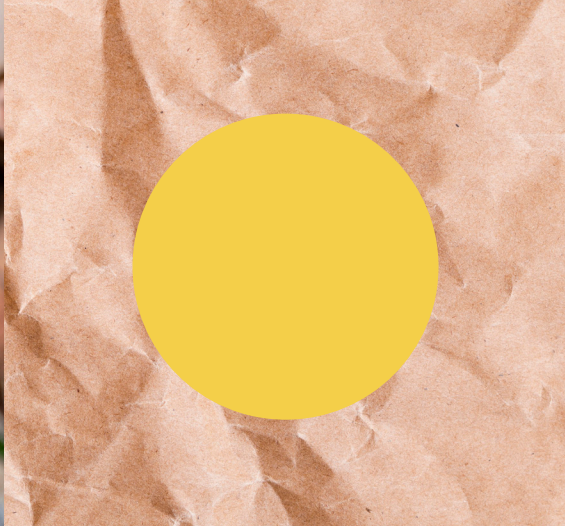
Wāhanga (session) 2: Case Studies

- 10.15 Helen Masters (Ata Rangī): Evaluate grape processing method on phenolics and style.
- 11.15 Virginia Willcock (Vasse Felix): Understand Gingin Clone and the Margaret Rivers style of Chardonnay derived from it.
- 12.00 Helen Masters, Virginia Wilcox, Stephen Wong MW; discussion and questions.
- 12.45 Karakia kai "Ngau mai e ngā hua" - Ben Trinick
Wā tina- Lunch

NOTE: TO AVOID DISRUPTION TO OUR AFTERNOON PROGRAMMING,
PLEASE LEAVE NOW IF YOU ARE UNABLE TO STAY UNTIL 3.00 pm

Wāhanga (session) 3: So what is quality?

- 01.40 Julia Harding MW: Keynote Part 2 and Tasting
- 02.40 Julia Harding MW, Stephen Wong MW, Emma Jenkins MW; discussion and wrap up.
- 03.30 Karakia Whakamutunga to close Symposium "Unuhia" - Ben Trinick



NGĀ TUHINGA TĀWARA - TASTING NOTES

Rā Tuatahi Wāhanga 1 - Day 1 Session 1

Julia Harding MW (UK) | Senior Editor, JancisRobinson.com

Emma Jenkins MW | Writer

Stephen Wong MW | Wine Writer & Educator

Theme: Defining Quality

Outcomes: Consider, and try to identify the non-replicable memorable character in your own Chardonnay.



NGĀ TUHINGA TĀWARA - TASTING NOTES

Rā Tuatahi Wāhanga 2 - Day 1 Session 2

Dr Chandré Honeth | Eastern Institute of Technology

Theme: Leaf Cover vs Quality

Outcomes: Evaluate leaf coverage in your vineyard, implement a canopy management plan, and consider how to balance vintage variation and disease pressure with quality and style goals.

NGĀ TUHINGA TĀWARA - TASTING NOTES

Rā Tuatahi Wāhanga 3 - Day 1 Session 3

Michael Brajkovich MW | Winemaker, Kumeu River Wines

Warren Gibson | Winemaker, Trinity Hill and Bilancia and WG Consultancy

Theme: Case Studies

Outcomes: Gain insight into how Kumeu River has positioned themselves at the premium end of the chardonnay market to build an international reputation. And evaluate viticulture and winemaking inputs/techniques for differing regions, soil types and climate.



NGĀ TUHINGA TĀWARA - TASTING NOTES

Rā Tuatahi Wāhanga 4 - Day 1 Session 4

Dave Brookes (AU) | Wine Writer

Theme: Communicating Quality

Outcomes: Develop your own storytelling with regard to quality; consider the vocabulary we use when communicating quality.

NGĀ TUHINGA TĀWARA - TASTING NOTES

Rā Tuarua Wāhanga 1 - Day 2 Session 1

Braden Crosby | Bragato Research Institute

Theme: Yield & Picking Date vs Quality

Outcomes: Evaluate yield and picking date to achieve style and quality goals and the impact on your vineyards profitability and quality.



NGĀ TUHINGA TĀWARA - TASTING NOTES

Rā Tuarua Wāhanga 2 - Day 2 Session 2

Virginia Willcock (AU) | Chief Winemaker at Vasse Felix

Helen Masters | Winemaker, Ata Rangi

Theme: Case Studies

Outcomes: Evaluate grape processing method on phenolics and style, consider the role of aldehyde in style and quality. Understand Margaret Rivers style of Chardonnay derived from Gingin Clone and have an insight to diverse Chardonnay clonal ripening to adapt fermentation decisions for stylistic choices.

NGĀ TUHINGA TĀWARA - TASTING NOTES

Rā Tuarua Wāhanga 3 - Day 2 Session 3

Julia Harding MW (UK) | Senior Editor, JancisRobinson.com

Emma Jenkins MW | Writer

Stephen Wong MW | Wine Writer & Educator

Theme: So what is quality?



CHARDONMAY
SYMPOSIUM 2026
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Chardonnay Celebration

Date: Thursday September 17th

Time: 5pm - 10pm

Location: Atrium at Tribune Hawkes Bay

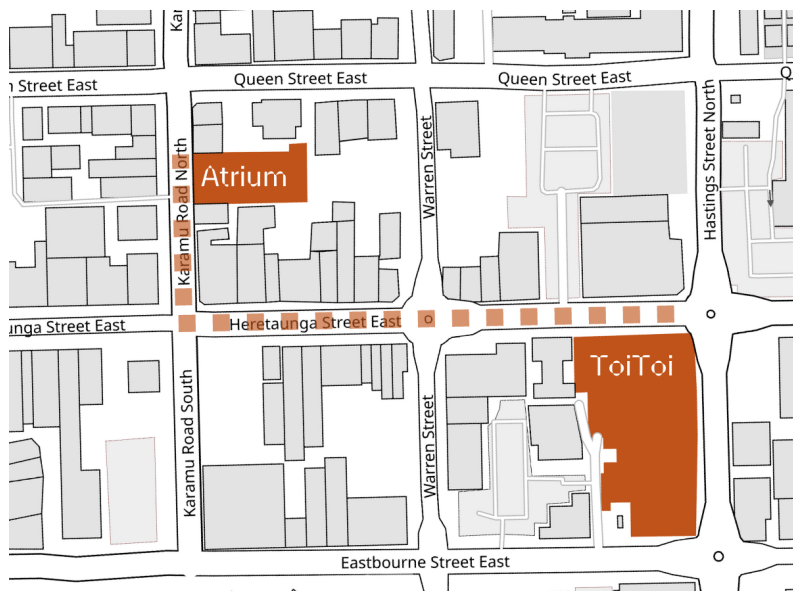
As symposium programming concludes for the day, the Chardonnay Celebration begins. Tickets are available to delegates and their partners only, and is the symposium's signature party: an evening dedicated to great bottles, unwinding after a full day of learning and discussion, and celebrating the friendships that make this community so special.

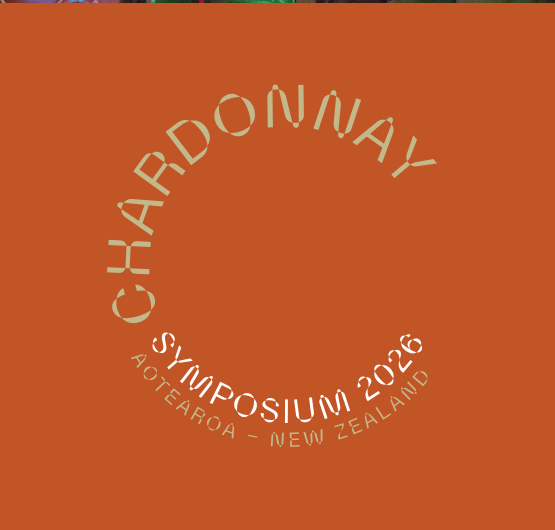
Guests are invited to bring a special, interesting or meaningful bottle of any variety to contribute to the (now relocated) sharing table, creating a unique opportunity to taste rare finds, back vintages, personal favourites and unexpected gems. Throughout the

evening, Hawke's Bay favourite Silence of the Lambs will be serving a generous feast inspired by the region's outstanding produce, while a DJ keeps the grooves flowing.

Part bottle share, part feast, part celebration, the Chardonnay Celebration is where the day's conversations continue, the corks keep popping, and the symposium community comes together for an evening to remember.

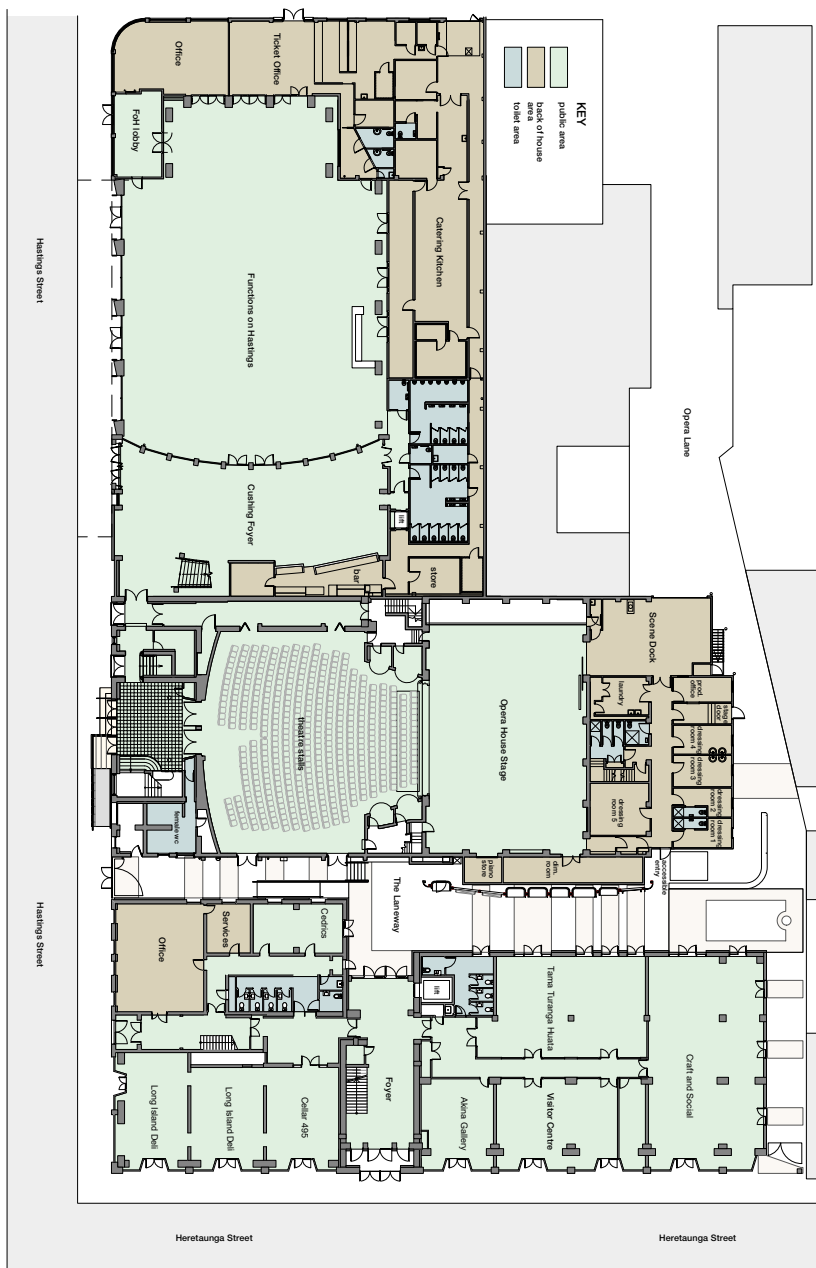
Haven't got your ticket yet? No problems, door sales are available at \$99pp +gst at the venue.







CHARDONMAY
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AOTEAROA - NEW ZEALAND



Toitoti Venue - Ground Floor



Toitoti 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

The Hastings Meatball

Born on Heretaunga Street in the 1970s, the Hastings meatball has spent more than 50 years becoming a local classic. A derivative of the traditional Dutch bitterballen, these golden, crumbed spheres are a nostalgic snack-time rite of passage and a source of considerable local pride. Today, nearby BJ's Bakery keeps the tradition alive, producing the meatballs we're serving here.

Since 2025, Hastings has celebrated its beloved meatball with an annual street festival, drawing thousands into the city and finally earning this humble local treat some well-deserved national recognition.





Embroidered Cap

A 100% brushed cotton cap featuring our Aotearoa Chardonnay design embroidered on the front, with a fabric adjustment strap and metal buckle.

Cost \$30

Cash and eftpos available





Sponsor Directory

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Attending delegate:
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Anishka Jelicich

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