

Aotearoa Chardonnay Symposium 2026

Day 1, Session 1	Wine 1	Wine 2	Wine 3
Winery	Aujoux	Zuccardi Valle de Uco	Keller
Viticulturist		Martín Di Stefano (Head Viticulturist)	
Winemaker		Sebastián Zuccardi (Winemaking Director) and Laura Principiano (Head Winemaker)	Klaus Peter
Wine	Wine Society BiB Chardonnay Mâconnais 2024	Botánico 2024	2024 Wachenheimer Rotenberg Chardonnay
Region/Appellation	Mâconnais	Valle de Uco, Mendoza	Rheinhessen
Sub region(s)		Gualtallary, Tupungato,	
Wine RRP \$		90 USD	
Cases produced			

Wine Analysis

pH	3.43	3,15	
TA		7,98	
VA	0.32	100% Chardonnay	
DCO2	860mg/L		
Alcohol %	12.65	13,5	
RS	1.40		

Block/Parcel Name			
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Vineyard, Block or Sub-Block

% of Blend			
Clone			
Rootstock			
Soil Type			Iron rich clay topsoil
Vine Age			
Years in Production			
Other			

Yield Management

Target T/ha			
Actual T/ha			
Vines/ha			12500-18000/ha

Kg/vine			28hl/ha
Irrigated?			
Type e.g. above ground / subsurface			
Other			2800 L/ha

Vine Management

Pruning method			
Pruning (buds/m)			
Canopy density (shoots/m)			
Shoot thinning			
Crop thinning (% removed)			
Kg/m fruit			
Leaf plucking			
Timing of leaf plucking			
Timing of crop thinning			
Fruit exposure achieved %			
Date of flowering			
Date of fruit set			
Days between flowering and harvest			
Other			

Harvest

Date			
Brix			
pH			
TA			6.9
Malic Acid			
YAN			
Method of Harvest			
Fruit condition			
Field Additions			
Other			

Pressing

Additions to fruit (pre-pressing)			
Destemmed			

Whole Bunch			
Crushed			
Press Type			Basket Pressed
Wash			
Press fractions			
Press rate L/tonne			
Hard pressings, kept /downgraded			
Juice additions, types and rates			
Gas cover, inert			
Hyper Ox, timing			
Settling. Time, temperature			
Direct to barrel			
Juice NTU (if known).			
Other			

Fermentation

Vessel Type(s)		Concrete without epoxi	
New oak, % and type		-	35% new oak, 65% used once and twice
Temp Control. Target temp or rate			
Wild ferment, % of blend			Natural
Inoculated. Yeast used and rate			
Nutrient Additions. Type, rate, timing			
Oxygen Additions. Timing, rate			
Enrichment. Target Alc %, timing			
Acidification. Target pH/TA, timing			
MLF. Inoculated / natural, timing			
Warming for MLF			
% MLF in blend			
Other			

Post Ferment / Finishing

Stirring, frequency			No batonnage
Enzyme addition			
Other lees management	Depending on the grower and the vessel used—stainless steel or concrete—we stir the lees at least once a week.		

Time in barrel			2 winters in barrel on full yeast
Time in tank prior to finishing	No oak - left on fine lees for 4-6 months (vintage dependant)		Gravity racked to stainless, settled again, then bottled
Palate fining, type and rate			
Protein fining, to what level			
Cold Stabilisation, to what level			
Filtration, type			
FSO2 level at bottling			
TSO2 level at bottling			
Bottling date			
Filtration type at bottling			None
Release date			
Other			