

 Aotearoa Chardonnay Symposium 2026

Day 1, Session 1	Wine 1	Wine 2	Wine 3	Wine 4	Wine 5	Wine 6	Wine 7	Wine 8
Winery	KUMEU RIVER WINES LIMITED	KUMEU RIVER WINES LIMITED	KUMEU RIVER WINES LIMITED	KUMEU RIVER WINES LIMITED	Pyramid Valley	Bilancia	Trinity Hill	The Landing
Viticulturist	Milan Brajkovich	Milan Brajkovich	Milan Brajkovich	Milan Brajkovich	Nick Paulin and Huw Kinch	Warren Gibson	Warren Gibson	Ben Byrne and Tereza Limanova
Winemaker	Michael Brajkovich, MW and Nigel Tibbits	Michael Brajkovich, MW and Nigel Tibbits	Michael Brajkovich, MW and Nigel Tibbits	Michael Brajkovich, MW and Nigel Tibbits	Huw Kinch	Warren Gibson and Lorraine Leheny	Warren Gibson, Damian Fischer	Ben Byrne
Wine	2025 Kumeu Village Chardonnay	2024 Kumeu River Rays Road Chardonnay	2024 Kumeu River Estate Chardonnay	2019 Kumeu River Mate's Vineyard Chardonnay	2022 Lion's Tooth Chardonnay	2021 Tiratore Chardonnay	2021 125 Chardonnay	The Landing Madre Chardonnay 2021
Region/Appellation	Kumeu / Hawkes Bay	Hawkes Bay	Kumeu	Kumeu	North Canterbury	Hawke's Bay	Hawke's Bay	Northland
Sub region(s)					Waikari	Roys Hill	Gimblett Gravels	
Wine RRP \$	\$25.00	\$45.00	\$45.00	\$80.00 originally, now \$190.00	\$125.00	\$95.00	\$80.00	\$130.00
Cases produced	10,000	2,500	6,000	1,500	409 x 6	400 x 6	600 x 6	300 x 6

Wine Analysis

pH	3.27	3.34	3.2	3.34	3.29			3.29
TA	5.80	5.80	6.1	6	6.8			5.9
VA	0.33	0.22	0.46	0.35				
DCO2	1.10	0.80	0.5	0.9				
Alcohol %	13.3	13.7	13.5	13.8	13	13.5		14
RS	1.40	1.50	1.8	2.1				

Block/Parcel Name							125 (Tin Shed)	
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Vineyard, Block or Sub-Block

Clone						35% 15 / 40% B95 / 13% 548 / 12% 809 and Mendoza		
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Soil Type						35% Slope (sandstone over limestone) / 40% silt over gravel / 13% Gravel / 12% Terraces	Gravels with some top soil	
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Harvest

Date	2 Feb - 16 Mar 2025	7 Mar - 14 Mar 2024	28 Feb - 14 Mar 2024	15 Mar - 16 Mar 2019	28/4/2022	1/3/2021 - 21/3/2021		9/2/21 - 25/2/21
Brix	20.7 - 22.7	21.5 - 23.0	20.5 - 22.2	21	22	21.2		
pH	3.18 - 3.32	3.20 - 3.34	3.14 - 3.24	3.2	3.15			
TA	7.3 - 9.2	7.8 - 9.5	8.0 - 9.0	8.3	11.3			
Malic Acid	2.4 - 3.4	1.5 - 1.8	1.5 - 1.8					
Method of Harvest	Hand	Hand	Hand	Hand		Hand pick	Hand picked	Hand picked

Pressing

Additions to fruit (pre-pressing)	No	No	No	No		very small addition of SO ₂		
Destemmed	No	No	No	No		no		
Whole Bunch	Yes	Yes	Yes	Yes	Hand-picked, bunch sorted, foot stomped in bins and soaked on skins for 2 hours	Yes. Straight to barrel. No cold settling	100%	Yes
Crushed	No	No	No	No		no		
Press Type	Willmes UP / Merlin	Willmes UP / Merlin	Willmes UP / Merlin	Willmes UP / Merlin	Pressed in a Europress bag press to 2 bar			
Wash	No	No	No	No				
Press fractions	No	No	No	No	Free run and pressings combines in same tank			
Press rate L/tonne	725 -730	725 -730	725 -730	725 -730				
Hard pressings, kept /downgraded	No	No	No	No		downgraded		
Juice additions, types and rates	Sulfur Dioxide, 50-60 mg/L	Sulfur Dioxide, 50-60 mg/L	Sulfur Dioxide, 50-60 mg/L	Sulfur Dioxide, 50-60 mg/L		nil		
Gas cover, inert	No	No	No	No				
Hyper Ox, timing	No	No	No	No				
Settling. Time, temperature	12 hours, 12 degrees C	12 hours, 12 degrees C	12 hours, 12 degrees C	12 hours, 12 degrees C	Tank was mixed and full solids to barrel	Nil		

Direct to barrel	No	No	No	No		Yes	Yes	Yes
Juice NTU (if known).	190 - 270	190 - 270	190 - 270	190 - 270		Various	Various	

Fermentation

Vessel Type(s)	Barrels (228L) and Stainless Steel (various)	Barrels (228L)	Barrels (228L)	Barrels (228L)		All to barrel - new and older	Barriques	Barriques
New oak, % and type	No	No	20%, Francois Freres TG, VTG, M+, HT	30%. Seguin-Moreau and Tonnellerie de	1-4 year old puncheons and barriques	39% new		
Temp Control. Target temp or rate	20 degC	20 degC	20 degC	20 degC				
Wild ferment, % of blend	100%	100%	100%	100%	100% Indigenous	100% indigenous	100% indigenous	100% indigenous
Inoculated. Yeast used and rate	No	No	No	No				nil
Nutrient Additions. Type, rate, timing	No	No	No	No				
Oxygen Additions. Timing, rate	O2, 1.5 ml/L x 3 additions	O2, 1.5 ml/L x 3 additions	1.5 ml/L x 3 additions	1.5 ml/L x 3 additions				
Acidification. Target pH/TA, timing	No	No	No	No				
MLF. Inoculated / natural, timing	Yes, uninoculated	Yes, uninoculated	Yes, uninoculated	Yes, mixture of uninoculated and	Indigenous MLF	Indigenous, when used	Indigenous	indigenous
Warming for MLF	No	No	No	No				
% MLF in blend	100%	100%	100%	100%		100%		

Post Ferment / Finishing

Stirring, frequency	Yes x 3	Yes x 3	Yes x 3	Yes x 3		No		
Enzyme addition	No	No	No	No		No		
Other lees management	No	No	No	No		no bâtonnage		
Time in barrel	5 months	11 months	11 months	11 months	Topped every fortnight and elavage without	11 months		
Time in tank prior to finishing	1 month	3 months	3 months	3 months	Rack to tank and sulphured in April 2023.	minimal - just for blending		
Palate fining, type and rate	No	No	No	No	Unfined	No		
Protein fining, to what level	No	No	No	No	Unfined	No		
Cold Stabilisation, to what level	Yes	Yes	Yes	Yes		No		
Filtration, type	Yes, Crossflow	Yes, Crossflow	Yes, Crossflow	Yes, Crossflow	unfiltered	Crossflow		

FSO2 level at bottling	41 mg/L	40 mg/L	42 mg/L	40 mg/L		37		
TSO2 level at bottling	110 mg/L	130 mg/L	130 mg/L	130 mg/L		70		
Bottling date	2 Sept - 10 Dec 2025	4 Jun - 6 Jun 2025	13 May - 21 May 2025	5 May - 6 May 2020	September 2023	3/3/22		
Filtration type at bottling	Membrane 0.65 micron	Membrane 0.65 micron	Membrane 0.65 micron	Membrane 0.65 micron	unfiltered			
Release date	Oct-25	Aug-25	Aug-25	Aug-20				