

Aotearoa Chardonnay Symposium 2026

Day 1, Session 1	Wine 7	Wine 8	Wine 9	Wine 10	Wine 11
Winery	Vasse Felix	Vasse Felix	McHenry Hohnen Vintners	Stella Bella Wines	Deep Woods Estate
Viticulturist	Bart Molony	Bart Molony	Ben Sieber	James Hayward	John Fogarty
Winemaker	Virginia Willcock	Virginia Willcock	Jacopo Dalli Cani	Jarrad Olsen	Julian Langworthy
Wine	2023 Heytesbury Chardonnay	2023 Single Plot Chardonnay	2023 Hazel's Vineyard Chardonnay	2023 Suckfizzle Chardonnay	2023 Deep Woods Reserve Chardonnay
Region/Appellation	Margaret River	Margaret River	Margaret River	Margaret River	Margaret River
Sub region(s)	Wilyabrup/Wallcliffe	Wilyabrup/Wallcliffe	Wallcliffe	Karridale	Wilyabrup / Karridale
Wine RRP \$	\$140	\$80	105	\$110	\$80 AUD
Cases produced		300	350	150	1030 Dozen

Wine Analysis

pH	3.13	3.16	3.17	3.07	3.14
TA	6.9	7.5	7.8	8.8	7.8
VA	0.61	0.48	0.4	0.4	NA
DCO2	580	805	0.9	1000	1100
Alcohol %	13	12.2	13.5	12.6	13
RS	0.85	1.32	0.42	0	0.5g/l

Block/Parcel Name	70% Gnarawary - Wallcliffe / 30% Home - Wilyabrup	DHJ1 - Wallcliffe		68% SFCHA7(old vine) / 32% SFCHA7G(young vine)	34% Forest Vineyard / 34% Wilyabrup Farms / 32% Bridgelands
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Vineyard, Block or Sub-Block

% of Blend	70% Gnarawary - Wallcliffe / 30% Home - Wilyabrup	100%	100%	68% SFCHA7(old vine) / 32% SFCHA7G(young vine)	34% Forest Vineyard / 34% Wilyabrup Farms / 32% Bridgelands
Clone	Gingin	Gingin	Gingin	Gingin	Gin Gin
Rootstock	70% Sauv Blanc and Cabernet Sauvignon / 30% Own Roots	own roots	own roots	own roots	Grafted
Soil Type	70% Sandy Loam and Clay with some Ironstone Gravel / 30% Ironstone Gravel Sandy Loam over Clay	Red gravel loam with clay	Ironstone Gravel over clay	Alluvial river flood plain	Grey sandy/Gravel loam
Vine Age	70% 25 Years / 30% 18 Years	20	27	68% 38 years / 32% 7 years	22-30
Years in Production			20	68% 36 years / 32% 6 years	
Other					

Yield Management

Target T/ha	5 to 7	4 to 6	5	5	6-7
Actual T/ha	01 to 04.03.2023	4.4	3.8	3.3 & 2	
Vines/ha	2380 & 2222	1666	2000	2225	
Kg/vine			1.9	0.899	
Irrigated?	No / Minimal	Yes	yes	Yes	
Type e.g. above ground / subsurface	Drip	Drip above ground	drip above ground	Above Ground	
Other					

Vine Management

Pruning method	4 cane	Spur	Double Guyot	2 Canes	
Pruning (buds/m)			14	10	

Canopy density (shoots/m)			14	10	
Shoot thinning	Crown Thin	Yes	crown only	Crown Thinning	
Crop thinning (% removed)	No	No	not necessary	N/A	
Kg/m fruit			0.9		
Leaf plucking	Hygien Pluck morning side	Hygiene pluck	morning side if required	No	
Timing of leaf plucking	Fruit Set	Post fruit set	mid-december	N/A	
Timing of crop thinning			NA	N/A	
Fruit exposure achieved %	pre 9am only	Before 9am South side	0.25	40%	
Date of flowering	16/11 & 17/11	16-Nov-22		5.11.22 & 3.11.22	
Date of fruit set	26/11/2022 EL 25 & 21/11/2022 EL 25	26/11/2022 EL 25		Not measured	
Days between flowering and harvest	108 & 100	105		107 & 109	
Other					

Harvest

Date	1/3/23 & 20/2/23	28/2/2023	28/2/2023	20.2.23 & 2.3.23	20.2 / 17.2 / 24.2
Brix	22.68 & 22.32	21.6	21.6	21.8 & 22.3	21.6 / 22.14 / 22.14
pH	3.1 & 3.18	3.13	3.15	3.08 & 3.15	3.09 / 3.06 / 3.04
TA	7.9 & 8.6	9.9	8.5	10 & 10.1	9.85 / 8.8 / 9.6
Malic Acid	2.9 & 3.5	3.5 Foss	NA	3.15 & 3.47	/ /
YAN	260 & 275		150	257 & 233	/ /
Method of Harvest	Hand	Hand	hand picked	Hand	Hand
Fruit condition	Excellent	Excellent	excellent	Disease free	A grade
Field Additions	50g PMS/500kg	50g PMS/500kg	NA	None	None
Other					

Pressing

Additions to fruit (pre-pressing)	No	No	20ppm SO2	No - Hand pick so no need	Hand picked, no adds to bins
Destemmed	No	No	NO	No - maintain fruit integrity, minimise enzymatic oxidation	NO
Whole Bunch	Yes	Yes	YES	Yes - maintain fruit integrity, minimise enzymatic oxidation	100% whole bunch pressed
Crushed	No	No	NO	No - maintain fruit integrity, minimise enzymatic oxidation, control extraction of skin phenolics	NO
Press Type	Air Bag	Air Bag	Pneumatic Press	Bucher Membrane Press	Bucher XP150
Wash	No	No		?	
Press fractions	Yes	Yes	Free run 550-570 L/T max then press cut, only Free Run used in this wine	Free Run and Pressings	Free run, mid and Hard pressings cuts
Press rate L/tonne	500-550L/T	500-550L/T	680/T total	FR - 520-530L/t PSGS-130-150L/t	Cut to pressings barrel at 500l/t, once full next cut to tank for HP
Hard pressings, kept /downgraded	Keep and down grade	Keep and down grade	hard pressings are downgraded	Downgraded	Used for lesser grade product
Juice additions, types and rates	Up to 40ppm TSO2 Max (as PMS)	Up to 40ppm TSO2 Max (as PMS)	no additions	SO2 at press tray and tank. 30ppm at Press and 15ppm at tank	20ppm PMS added to juice tray
Gas cover, inert	No	No	Dry Ice cover to tank	Press - No CO2 Tank -	YES to Free run - No adds to pressings
Hyper Ox, timing	No	No	NO	No	Oxy handling on all pressings
Settling. Time, temperature	No	No	No settling, full solids to oak		one day settling for analysis at 10'C
Direct to barrel	FR to tank add SO2 only then direct to barrel	FR to tank add SO2 only then direct to barrel	Yes	Pressed to tank, ensure NTU ~500, mix and send to barrel	

Juice NTU (if known).	524 - 574	552	300-450 NTU	470 and 495	Tank mixed to fully suspend lees to barrel down at 300 NTU
Other					

Fermentation

Vessel Type(s)	Barrique	Barrique	Burgundian barrels 228L	French oak Hogs Heads	225L, 300L, 500L French oak vessels
New oak, % and type	61%. Taransaud, Mercurey and D&J	No new oak. Older oak fermentation only (25% 1 year old)	40% new, balance 1 and 2 years old	35 - 40% Tremeaux Special Blonde and Fouailly Medium Long	40% New oak (Mercurey, D&J, Tremeaux)
Temp Control. Target temp or rate	Up to 32oC or into Coolroom	Up to 32oC or into Coolroom	Max temp 22 degrees at peak of ferment, allowed to warm up to finish off	18 - 22°C	Target temp 25'C mid ferment.
Wild ferment, % of blend	100% Wild	100% Wild	100%	100% Wild Ferment	100% wild
Inoculated. Yeast used and rate	Overseed only if necessary	Overseed only if necessary	NA		No
Nutrient Additions. Type, rate, timing	No	No	NA	None	Goferm 150ppm around 10 Baume, 50ppm at 6-7 Baume
Oxygen Additions. Timing, rate	No	No	NA	None	NO
Enrichment. Target Alc %, timing	No	No	NA	None	NO
Acidification. Target pH/TA, timing	No	No	NA	None	NO
MLF. Inoculated / natural, timing	Natural MLF immediately after ferment while warm	Natural MLF immediately after ferment while warm	NA	SFCHA7G - Inoculated post primary and only 25% completion of MLF	No MLF, SO2 added as wild MLF kicks off.
Warming for MLF	Occasional heaters in Cellar, if autumn night drop in temp dramatically	Occasional heaters in Cellar, if autumn night drop in temp dramatically	NA	No warming	NO
% MLF in blend	95-100%	100%	NA	10%	NA
Other					

Post Ferment / Finishing

Stirring, frequency	When SO2 only	When SO2 only	Based on taste, generally every couple of weeks until SO2 add	No - Accentuate flinty reduction and maintain pristine citrus fruit	Yes - Select barrels only to elevate sulphide and texture
Enzyme addition	No	No	NA	NO - keep solids suspended in juice and reduces pre fermentation browning	No
Other lees management	Leave on Lees until MT with lees to tanks	Leave on Lees until MT with lees to tanks	NA		Wine left unsulphured on lees for 7-8 months to gain deeper complexity
Time in barrel	9 months	8 Months	9 months	9 months	9 months
Time in tank prior to finishing	7 months	2 months	4 months	6 weeks	2 weeks
Palate fining, type and rate	No	No	NA	Isinglass @ 10ppm	Microcol added for heat stability
Protein fining, to what level	No	No	Bentonite 0.2 g/L	Microcol Bentonite @ 0.5g/L	minimal fining, small level of Casein (5ppm)
Cold Stabilisation, to what level	Stable to 4 days at -4oC	No	Wine is kept at 0 degrees for a few weeks before prep for bottling	Yes by addition of Celstab(CMC)	Wine chilled to -2'C for one week with 0.5g/l KHT added
Filtration, type	Crossflow once only	None	Cross flow	100% Polypropylene cartridge filtration	Cross flow to <1 NTU
FSO2 level at bottling	34	36	35-40ppm	40ppm	37
TSO2 level at bottling	108	96	101ppm	109ppm	96
Bottling date	12.06.2024	23.01.2023	01/02/2024	11.1.24	13/12/2023
Filtration type at bottling	None, screen only	None, screen only	NA	None	Membrane
Release date	01.11.2024 reluctantly (2024 Heytesbury pushed out to May following year...finally)	Winter 2024	Mar-24	1.9.24	Nov-1
Other					