

Aotearoa Chardonnay Symposium 2026

Day 1, Session 1	Wine 1	Wine 2	Wine 3	Wine 4	Wine 5
Winery	Crystallum Coastal Vineyards (Pty) Ltd	Littorai Wines	Sugrue South Downs	Samuel Billaud	Vasse Felix
Viticulturist	Peter Davison	Pedro Viramontes			Bart Molony
Winemaker	Peter-Allan Finlayson / Albert van Niekerk	Ted Lemon	Dermot Sugrue	Samuel Billaud	Virginia Willcock
Wine	Wine Ferrum Chardonnay 2025	Thieriot Vineyard Chardonnay 2023	Cuvée Boz Blanc de Blancs 2020	2020 Chablis 1er Cru Mont de Milieu, Samuel Billaud	2020 Heytesbury Chardonnay
Region/Appellation	Overberg	Sonoma Coast	England	Chablis	Margaret River
Sub region(s)		West Sonoma Coast	South Downs		Wilyabrup/Wallcliffe
Wine RRP \$		\$110 US	£66 (GBP)		\$140
Cases produced	Cases produced 805 x 6	293	500 cases of 6		1500

Wine Analysis

pH	3.44	3.24			3.14
TA	5.8g/L	0.71	9.3		6.7g/L
VA	0.71g/L	0.66		0.33	0.39g/L
DCO2		approx1000 mg/l			775ppm
Alcohol %	13.4%	12.8	12	13.0%	13.9%
RS	2.2g/L	<2 g/l	5	1.0g/L	1.09g/L

Block/Parcel Name	50% Ferrum Top / 50% Ferrum Bottom		Mount Harry		60% Gnarawary - Wallcliffe / 40% Home - Wilyabrup
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Vineyard, Block or Sub-Block

% of Blend	50% Ferrum Top / 50% Ferrum Bottom		100		60% Gnarawary - Wallcliffe / 40% Home - Wilyabrup
Clone	50% CY 96 / 50% CY548				Gingin
Rootstock	50% Paulsen / 50% RQ28C				60% Sauv Blanc and Cabernet Sauvignon / 40% None
Soil Type	50% Clay Loam / 50% Clay	goldridge sandy loam	Clay Loam over chalk		60% Sandy Loam and Clay with some Ironstone Gravel / 40% Ironstone Gravel Sandy Loam over Clay
Vine Age	2007		15 years	35-50 years	60% 22 / 40% 15
Years in Production	14	27	15 years		
Other					

Yield Management

Target T/ha		enough to make \$			5-7
Actual T/ha	7-8 ton				4.6 & 3.7
Vines/ha		3992			2380 & 2222
Kg/vine				35hl/ha	
Irrigated?	no	no			None & Minimal
Type e.g. above ground / subsurface					Drip
Other					

Vine Management

Pruning method	Guyot	arced cane; 3' vines too close together, excess vigor, needed more shoots per linear ft for decent yield and to control vigor			4 Cane
Pruning (buds/m)	14/m	13			
Canopy density (shoots/m)	14/m	same or less after thinning			
Shoot thinning		yes			Crown Thin
Crop thinning (% removed)	0	depends on year			No
Kg/m fruit					
Leaf plucking	Yes	only interior			Hygiene Pluck morning side
Timing of leaf plucking	Early December	3 x during growing season			Fruit Set
Timing of crop thinning		90% veraison			
Fruit exposure achieved %		as little as possible			pre 9am only
Date of flowering	1st Week Nov				25.10.2019 & 01.11.2019
Date of fruit set	Last Week Nov				09.11.2019 EL 25 & 18.11.2019 EL 25
Days between flowering and harvest		100			108 & 98
Other					

Harvest

Date	3.2 & 4.2	Oct 19 and Nov 1		28th August - 6th September	10.02.2020 & 07.02.2020
Brix	21.4 & 22	21.4			22.68 & 23.22
pH	3.14 & 3.16	3.14			3.16 & 3.16
TA	6.56 & 7.47	0.98			7.5 & 9

Malic Acid	3.21 & 3.23	3.8			2.4 & 4.1
YAN	130 & 150	plenty			
Method of Harvest	hand & hand	hand			Hand
Fruit condition		excellent			Excellent
Field Additions		none			50g PMS/500kg
Other					

Pressing

Additions to fruit (pre-pressing)	No	no			No
Destemmed	0%	no			No
Whole Bunch	100%	Yes			Yes
Crushed	No				No
Press Type	Wilmes	bladder		Pneumatic pressing	Air Bag
Wash		?			No
Press fractions		last 75 liters separated out			Yes
Press rate L/tonne	65%				500-550L/T
Hard pressings, kept /downgraded		see above			Keep and down grade
Juice additions, types and rates		So2 50 ppm			Up to 40ppm TSO2 Max (as PMS)
Gas cover, inert		no			No
Hyper Ox, timing		no			No
Settling. Time, temperature	Overnight	24hrs static 55 F		Cold Settling	No
Direct to barrel	After rough settling				FR to tank add SO2 only then direct to barrel
Juice NTU (if known).	140				548-766
Other					

Fermentation

Vessel Type(s)	Oak			80% Stainless Steel & 20% 2-4 year old 600L French Barrels (Chassin)	Barrique
New oak, % and type	20%				61%. Taransaud, Mercurey and D&J
Temp Control. Target temp or rate	n/a	none			Up to 32°C or into Coolroom
Wild ferment, % of blend	100%	all			100% Wild
Inoculated. Yeast used and rate	No	no			Overseed only if necessary
Nutrient Additions. Type, rate, timing	FermControl added twice (between 15-18 brix, and between 6-12 brix)	none			No
Oxygen Additions. Timing, rate	No	none			No
Enrichment. Target Alc %, timing	No	none			No
Acidification. Target pH/TA, timing	2g Tartaric added during processing	none			No
MLF. Inoculated / natural, timing	Natural	natural post AF God willing		Yes	Natural MLF immediately after ferment while warm
Warming for MLF	No	no			Occasional heaters in Cellar, if autumn night drop in temp dramatically
% MLF in blend	100%	100%			95-100%
Other					

Post Ferment / Finishing

Stirring, frequency	No	NO			When SO2 only
Enzyme addition	No	NO			No
Other lees management	No	NO			Leave on Lees until MT with lees to tanks

Time in barrel	10months	12 months		12 months	10 months
Time in tank prior to finishing	1month	5 months		6 months on fine lees before bottling	7 months
Palate fining, type and rate	No	NO			
Protein fining, to what level	No	NO			0.4g/L Bentonite reluctantly (10NTU change only)
Cold Stabilisation, to what level	No	NO			Stable to 4 days at -4oC
Filtration, type	Crossflow	NO			Crossflow once only
FSO2 level at bottling	23mg/L	30			34
TSO2 level at bottling	59mg/L	82			128
Bottling date	16/10/2025	25/01/2026		Spring	01.07.2021
Filtration type at bottling	Sheet Filter	none			None
Release date	1 June 2026	once cork in btl			01.11.2021 reluctantly
Other		Extensive trialing of alternative closures. Clear preference for cork.			