

Aotearoa Chardonnay Symposium 2026

Technical Information for Wines - All Sessions

Day #1	Session #1	Wine #3
Winery	Keller	
Viticulturist (Chef de Culture)		
Winemaker (Maitre de Chai)	Klaus Peter	
Wine	2024 Wachenheimer Rotenberg Chardonnay	
Region/Appelation	Rheinhessen	
Sub region(s)		
Wine RRP \$		
Cases produced		

Wine Analysis

pH	
TA	
VA	
DCO2	
Alcohol %	
RS	

Tasting Note

Vineyard/Vintage Notes

Winemaking Notes

Accolades/Reviews

#	1	2	3	4
Block/Parcel Name				

Vineyard, Block or Sub-Block

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

Yield Management

	1	2	3	4
Target T/ha				
Actual T/ha				
Vines/ha	12500-18000/ha			
Kg/vine	28hl/ha			
Irrigated?				
Type e.g. above ground / subsurface				
Other... 2800L./ha				

Vine Management

	1	2	3	4
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

	1	2	3	4
Date				
Brix				
pH				
TA	6.9			
Malic Acid				
YAN				
Method of Harvest				
Fruit condition				
Field Additions				

Other... As a small Family winery we really trust our soil, the vines and the people who care for it. You can taste the Passion..

Pressing	Yes/No and details. Reasons why?
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	Yes/No and details. Reasons why?
Vessel Type(s)	
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	Yes/No and details. Reasons why?
Stirring, frequency	No batonnage
Enzyme addition	
Other lees management	
Time in barrel	2 winters in barrel on full yeast
Time in tank prior to finishing	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...	