

 Aotearoa Chardonnay Symposium 2026

Technical Information for Wines - All Sessions

Day #1	Session #3	Wine #2
Winery	KUMEU RIVER WINES LIMITED	
Viticulturist (Chef de Culture)	Milan Brajkovich	
Winemaker (Maitre de Chai)	Michael Brajkovich, MW and Nigel Tibbits	
Wine	2024 Kumeu River Rays Road Chardonnay	
Region/Appellation	Hawkes Bay	
Sub region(s)		
Wine RRP \$	\$45.00	
Cases produced	2,500	

Wine Analysis

pH	3.34
TA	5.8
VA	0.22
DCO2	0.8
Alcohol %	13.7
RS	1.5

Harvest	1	2	3	4
Date	7 Mar - 14 Mar 2024			
Brix	21.5 - 23.0			
pH	3.20 - 3.34			
TA	7.8 - 9.5			
Malic Acid	1.5 - 1.8			
YAN				
Method of Harvest	Hand			
Fruit condition				
Field Additions				
Other...				

Pressing	
Additions to fruit (pre-pressing)	No
Destemmed	No
Whole Bunch	Yes
Crushed	No
Press Type	Willmes UP / Merlin
Wash	No
Press fractions	No
Press rate L/tonne	725 -730
Hard pressings, kept /downgraded	No
Juice additions, types and rates	Sulfur Dioxide, 50-60 mg/L
Gas cover, inert	No
Hyper Ox, timing	No
Settling. Time, temperature	12 hours, 12 degrees C
Direct to barrel	No
Juice NTU (if known).	190 - 270
Other...	

Fermentation	
Vessel Type(s)	Barrels (228L)
New oak, % and type	No
Temp Control. Target temp or rate	20 degC
Wild ferment, % of blend	100%
Inoculated. Yeast used and rate	No
Nutrient Additions. Type, rate, timing	No
Oxygen Additions. Timing, rate	O2, 1.5 ml/L x 3 additions
Enrichment. Target Alc %, timing	
Acidification. Target pH/TA, timing	No
MLF. Inoculated / natural, timing	Yes, uninoculated
Warming for MLF	No
% MLF in blend	100%
Other...	

Post Ferment / Finishing	
Stirring, frequency	Yes x 3
Enzyme addition	No
Other lees management	No
Time in barrel	11 months
Time in tank prior to finishing	3 months
Palate fining, type and rate	No
Protein fining, to what level	No
Cold Stabilisation, to what level	Yes
Filtration, type	Yes, Crossflow
FSO2 level at bottling	40 mg/L
TSO2 level at bottling	130 mg/L
Bottling date	4 Jun - 6 Jun 2025
Filtration type at bottling	Membrane 0.65 micron
Release date	Aug-25
Other...	