



# Aotearoa Chardonnay Symposium 2026

## Technical Information for Wines - All Sessions

| Day #1                            | Session #3                                  | Wine #4 |
|-----------------------------------|---------------------------------------------|---------|
| Winery                            | KUMEU RIVER WINES LIMITED                   |         |
| Viticulturist ( Chef de Culture ) | Milan Brajkovich                            |         |
| Winemaker ( Maitre de Chai)       | Michael Brajkovich, MW and Nigel Tibbits    |         |
| Wine                              | 2019 Kumeu River Mate's Vineyard Chardonnay |         |
| Region/Appellation                | Kumeu                                       |         |
| Sub region(s)                     |                                             |         |
| Wine RRP \$                       | \$80.00 originally, now \$190.00            |         |
| Cases produced                    | 1,500                                       |         |

### Wine Analysis

|           |      |
|-----------|------|
| pH        | 3.34 |
| TA        | 6.0  |
| VA        | 0.35 |
| DCO2      | 0.9  |
| Alcohol % | 13.8 |
| RS        | 2.1  |

| Harvest           | 1                    | 2 | 3 | 4 |
|-------------------|----------------------|---|---|---|
| Date              | 15 Mar - 16 Mar 2019 |   |   |   |
| Brix              | 21                   |   |   |   |
| pH                | 3.2                  |   |   |   |
| TA                | 8.3                  |   |   |   |
| Malic Acid        |                      |   |   |   |
| 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                    | 30%. Seguin-Moreau and Tonnellerie de Mercurey |
| 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         | 1.5 ml/L x 3 additions                         |
| Enrichment. Target Alc %, timing       |                                                |
| Acidification. Target pH/TA, timing    | No                                             |
| MLF. Inoculated / natural, timing      | Yes, mixture of uninoculated and inoculated    |
| Warming for MLF                        | No                                             |
| % MLF in blend                         | 100%                                           |
| Other...                               |                                                |

D1-S3: Wine 04. Kumeu River Mate's Vineyard Chardonnay Kumeu 2019

| 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       |
| FSO <sub>2</sub> level at bottling | 40 mg/L              |
| TSO <sub>2</sub> level at bottling | 130 mg/L             |
| Bottling date                      | 5 May - 6 May 2020   |
| Filtration type at bottling        | Membrane 0.65 micron |
| Release date                       | Aug-20               |
| Other...                           |                      |