



Aotearoa Chardonnay Symposium 2026

Technical Information for Wines - All Sessions

Day #1	Session #3	Wine #6
Winery	Bilancia	
Viticulturist (Chef de Culture)	Warren Gibson	
Winemaker (Maitre de Chai)	Warren Gibson and Lorraine Leheny	
Wine	2021 Tiratore Chardonnay	
Region/Appellation	Hawke's Bay	
Sub region(s)	Roys Hill	
Wine RRP \$	\$95.00	
Cases produced	400 x 6	

Wine Analysis

pH	
TA	
VA	
DCO2	
Alcohol %	13.5
RS	

Tasting Note

Vineyard/Vintage Notes

Winemaking Notes

Hand picked, whole bunch pressed straight to barrel. Indigenous fermentation and indigenous MLF. Sulphured post MLF (Spring). No bâtonnage.

Accolades/Reviews

#	1	2	3	4
Block/Parcel Name				

Vineyard, Block or Sub-Block

% of Blend	35%	40%	13%	12%
Clone	15	B95	548	809 and Mendoza
Rootstock				
Soil Type	Slope (sandstone over limestone)	silt over gravel	Gravel	Terraces
Vine Age				
Years in Production				
Other...				

Yield Management

	1	2	3	4
Target T/ha				
Actual T/ha				
Vines/ha				
Kg/vine				
Irrigated?				
Type e.g. above ground / subsurface				
Other...				

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	1/3/2021	01/03/2021, 07/03/2021, 21/03/2025	7/3/2021	21/3/2021
Brix	21.2			
pH				
TA				
Malic Acid				

YAN				
Method of Harvest	Hand pick	Hand Pick	Hand pick	Hand pick
Fruit condition				
Field Additions				
Other...				

Pressing	Yes/No and details. Reasons why?
Additions to fruit (pre-pressing)	very small addition of SO2
Destemmed	no
Whole Bunch	Yes. Straight to barrel. No cold settling
Crushed	no
Press Type	
Wash	
Press fractions	
Press rate L/tonne	
Hard pressings, kept /downgraded	downgraded
Juice additions, types and rates	nil
Gas cover, inert	
Hyper Ox, timing	
Settling. Time, temperature	Nil
Direct to barrel	Yes
Juice NTU (if known).	Various
Other...	

Fermentation	Yes/No and details. Reasons why?
Vessel Type(s)	All to barrel - new and older
New oak, % and type	39% new
Temp Control. Target temp or rate	
Wild ferment, % of blend	100% indigenous
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	Indigenous, when used
Warming for MLF	
% MLF in blend	100%
Other...	

Post Ferment / Finishing	Yes/No and details. Reasons why?
Stirring, frequency	No
Enzyme addition	No
Other lees management	no bâtonnage
Time in barrel	11 months
Time in tank prior to finishing	minimal - just for blending

D1-S3: Wine 06. Bilancia Tiratore Chardonnay Hawke's Bay 2021

Palate fining, type and rate	No
Protein fining, to what level	No
Cold Stabilisation, to what level	No
Filtration, type	Crossflow
FSO2 level at bottling	37
TSO2 level at bottling	70
Bottling date	03/03/2022
Filtration type at bottling	
Release date	
Other...	