

Aotearoa Chardonnay Symposium 2026

Technical Information for Wines - All Sessions

Day #1	Session #3	Wine #8
Winery	The Landing	
Viticulturist (Chef de Culture)	Ben Byrne and Tereza Limanova	
Winemaker (Maitre de Chai)	Ben Byrne	
Wine	The Landing Madre Chardonnay 2021	
Region/Appellation	Northland	
Sub region(s)		
Wine RRP \$	\$130.00	
Cases produced	300 x 6	

Wine Analysis

pH	3.29
TA	5.9
VA	
DCO2	
Alcohol %	14.0
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				
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	9/2/2021	13/2/2021	25/2/2021	
Brix				
pH				
TA				
Malic Acid				
YAN				
Method of Harvest	Hand picked	Hand picked	Hand picked	
Fruit condition				
Field Additions				

Other...

Pressing	Yes/No and details. Reasons why?
Additions to fruit (pre-pressing)	
Destemmed	
Whole Bunch	Yes
Crushed	
Press Type	
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	Yes
Juice NTU (if known).	
Other...	

Fermentation	Yes/No and details. Reasons why?
Vessel Type(s)	Barriques
New oak, % and type	
Temp Control. Target temp or rate	
Wild ferment, % of blend	100% indigenous
Inoculated. Yeast used and rate	nil
Nutrient Additions. Type, rate, timing	
Oxygen Additions. Timing, rate	
Enrichment. Target Alc %, timing	
Acidification. Target pH/TA, timing	
MLF. Inoculated / natural, timing	indigenous
Warming for MLF	
% MLF in blend	
Other...	

Post Ferment / Finishing	Yes/No and details. Reasons why?
Stirring, frequency	
Enzyme addition	
Other lees management	
Time in barrel	
Time in tank prior to finishing	
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	
Release date	
Other...	