



Aotearoa Chardonnay Symposium 2026

Technical Information for Wines - All Sessions

Day #2	Session #2	Wine #11
Winery	Deep Woods Estate	
Viticulturist (Chef de Culture)	John Fogarty	
Winemaker (Maitre de Chai)	Julian Langworthy	
Wine	2023 Deep Woods Reserve Chardonnay	
Region/Appellation	Margaret River	
Sub region(s)	Wilyabrup / Karridale	
Wine RRP \$	\$80 AUD	
Cases produced	1030 Dozen	

Wine Analysis

pH	3.14
TA	7.8
VA	NA
DCO2	1100
Alcohol %	13
RS	0.5g/l

Tasting Note

The nose opens with an array of complex white florals followed by vibrant citrus, white peach and subtle vanillin. The palate showcases brilliant power and sension with a core of white stone fruit, lemon curd and a fine mineral texture.

Vineyard/Vintage Notes

Hailing from three vineayrds along Margaret River's renound stretch of soils. 2/3 Wilyabrup and 1/3 Karridale sub region, all blocks are very coastal and within 5 kilometers from the Indian ocean. 2023 vintage was marked by near perfect conditions with a mild spring. This led to ideal ripening conditions that allowed the fruit to retain excellent natural acidity and vibrant fruit expression with out the pressure of heat and pest/disease. All blocks are 100% Gin Gin clone, Hand picked and harvested mid to late February.

Winemaking Notes

The fruit was delivered to the winery in 300Kg bins to avoid crushing and then chilled over night before whle bunch pressing. A gentle cycle exctraced only the purest free run juice for this wine. Settled for one day to assess quality and then hand plunged to suspend the lees and transferred to a selection of new and seasoned French oak. Wild fermentation followed with high temperatures maintained to ensure savoury complexity is built. Post fermentation the barrels were topped and left unsulphured for an extended period of time to allow the wine to "relax".

Accolades/Reviews

Platinum medal - Decanter world wine awards 2025, Best Western Australian Chardonnay - Royal Melbourne wine show 2024, White wine of show - Royal QLD wine awards 2024, 97 points & Gold medal - IWSC 2025.

#	1	2	3	4
Block/Parcel Name	Forest Vineyard	Wilyabrup Farms	Bridgelands	

Vineyard, Block or Sub-Block

% of Blend	34	34	32	
Clone	Gin Gin	Gin Gin	Gin Gin	
Rootstock	Grafted	Grafted	Grafted	
Soil Type	Grey sandy/Gravel loam	Grey sandy/Gravel loam	Deep Gravel Loam	
Vine Age	22 Years	27 Years	30 Years	
Years in Production				
Other...				

Yield Management

	1	2	3	4
Target T/ha				
Actual T/ha	7	7	6	
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	20.2	17.2	24.2	
Brix	21.6	22.14	22.14	
pH	3.09	3.06	3.04	
TA	9.85	8.8	9.6	
Malic Acid				
YAN				
Method of Harvest	Hand Picked	Hand Picked	Hand Picked	

Fruit condition	A grade	A grade	A grade	
Field Additions	NA	NA	NA	
Other...				

Pressing	Yes/No and details. Reasons why?
Additions to fruit (pre-pressing)	Hand picked, no adds to bins
Destemmed	NO
Whole Bunch	100% whole bunch pressed
Crushed	NO
Press Type	Bucher XP150
Wash	
Press fractions	Free run, mid and Hard pressings cuts
Press rate L/tonne	Cut to pressings barrel at 500l/t, once full next cut to tank for HP
Hard pressings, kept /downgraded	Used for lesser grade product
Juice additions, types and rates	20ppm PMS added to juice tray
Gas cover, inert	YES to Free run - No adds to pressings
Hyper Ox, timing	Oxy handling on all pressings
Settling. Time, temperature	one day settling for analysis at 10°C
Direct to barrel	
Juice NTU (if known).	Tank mixed to fully suspend lees to barrel down at 300 NTU
Other...	

Fermentation	Yes/No and details. Reasons why?
Vessel Type(s)	225L, 300L, 500L French oak vessels
New oak, % and type	40% New oak (Mercurey, D&J, Tremeaux)
Temp Control. Target temp or rate	Target temp 25°C mid ferment.
Wild ferment, % of blend	100% wild
Inoculated. Yeast used and rate	No
Nutrient Additions. Type, rate, timing	Goferm 150ppm around 10 Baume, 50ppm at 6-7 Baume
Oxygen Additions. Timing, rate	NO
Enrichment. Target Alc %, timing	NO
Acidification. Target pH/TA, timing	NO
MLF. Inoculated / natural, timing	No MLF, SO2 added as wild MLF kicks off.
Warming for MLF	NO
% MLF in blend	NA
Other...	

Post Ferment / Finishing	Yes/No and details. Reasons why?
Stirring, frequency	Yes - Select barrels only to elevate sulphide and texture
Enzyme addition	No
Other lees management	Wine left unsulphured on lees for 7-8 months to gain deeper complexity
Time in barrel	9 months
Time in tank prior to finishing	2 weeks
Palate fining, type and rate	Microcol added for heat stability
Protein fining, to what level	minimal fining, small level of Casein (5ppm)

Cold Stabilisation, to what level	Wine chilled to -2'C for one week with 0.5g/l KHT added
Filtration, type	Cross flow to <1 NTU
FSO2 level at bottling	37
TSO2 level at bottling	96
Bottling date	13/12/2023
Filtration type at bottling	Membrane
Release date	1/11/2024
Other...	

1

2

3

4

5

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