

Aotearoa Chardonnay Symposium 2026

Technical Information for Wines - All Sessions

Day #2	Session #3	Wine #2
Winery	Littorai Wines	
Viticulturist (Chef de Culture)	Pedro Viramontes	
Winemaker (Maitre de Chai)	Ted Lemon	
Wine	Thieriot Vineyard Chardonnay 2023	
Region/Appellation	Sonoma Coast	
Sub region(s)	West Sonoma Coast	
Wine RRP \$	\$110 US	
Cases produced	293	

Wine Analysis

pH	3.24
TA	0.71
VA	0.66
DCO2	approx1000 mg/l
Alcohol %	12.8
RS	<2 g/l

Tasting Note

Vineyard/Vintage Notes

One of latest vintages on record. Harvested Oct 19 and Nov 1. 2.67 tons/acre(40 hl/ha). 5BB, 3309 rootstock, clones 95, Wente, Field selection. Spacing 9' x 3'. Planted 1996. Dry farmed. Farmed BD with only organically certified materials but site is neither Demeter nor organic certified. Low production site. 45 hl/ha would be a banner year.

Winemaking Notes

Fermented and aged in 20% New French oak, 15% stainless steel brls (Burg shape and size) for 12 months then racked and blended into stainless tk for 5 months. No fining or filtration.

Accolades/Reviews

#	1	2	3	4
Block/Parcel Name				

Vineyard, Block or Sub-Block

% of Blend				
Clone				
Rootstock				
Soil Type	goldridge sandy			
Vine Age				
Years in Production	27			
Other...				

Yield Management

	1	2	3	4
Target T/ha	enough to make \$			
Actual T/ha				
Vines/ha	3992			
Kg/vine				
Irrigated?	no			
Type e.g. above ground / subsurface				
Other...				

Vine Management

	1	2	3	4
Pruning method	arced cane	3' vines too close		
Pruning (buds/m)	13			
Canopy density (shoots/m)	same or less after			
Shoot thinning	yes			
Crop thinning (% removed)	depends on year			
Kg/m fruit				
Leaf plucking	only interior			
Timing of leaf plucking	3 x during growing			
Timing of crop thinning	90% veraison			
Fruit exposure achieved %	as little as possible			
Date of flowering				
Date of fruit set				
Days between flowering and harvest	100			
Other...				

Harvest

	1	2	3	4
Date	above			
Brix	21.4			
pH	3.14			
TA	0.98			
Malic Acid	3.8			
YAN	plenty			
Method of Harvest	hand			
Fruit condition	excellent			
Field Additions	none			

Other...

Pressing	Yes/No and details. Reasons why?
Additions to fruit (pre-pressing)	no
Destemmed	no
Whole Bunch	Yes
Crushed	
Press Type	bladder
Wash	?
Press fractions	last 75 liters separated out
Press rate L/tonne	
Hard pressings, kept /downgraded	see above
Juice additions, types and rates	So2 50 ppm
Gas cover, inert	no
Hyper Ox, timing	no
Settling. Time, temperature	24hrs static 55 F
Direct to barrel	
Juice NTU (if known).	
Other...	

Fermentation	Yes/No and details. Reasons why?
Vessel Type(s)	
New oak, % and type	
Temp Control. Target temp or rate	none
Wild ferment, % of blend	all
Inoculated. Yeast used and rate	no
Nutrient Additions. Type, rate, timing	none
Oxygen Additions. Timing, rate	none
Enrichment. Target Alc %, timing	none
Acidification. Target pH/TA, timing	none
MLF. Inoculated / natural, timing	natural post AF God willing
Warming for MLF	no
% MLF in blend	100%
Other...	

Post Ferment / Finishing	Yes/No and details. Reasons why?
Stirring, frequency	NO
Enzyme addition	NO
Other lees management	NO
Time in barrel	12 months
Time in tank prior to finishing	5 months
Palate fining, type and rate	NO
Protein fining, to what level	NO
Cold Stabilisation, to what level	NO
Filtration, type	NO

FSO2 level at bottling	30
TSO2 level at bottling	82
Bottling date	25/01/2026
Filtration type at bottling	none
Release date	once cork in btl
Extensive trialing of alternative closures. Clear preference for cork.	