



AOTEAROA NEW ZEALAND
CHARDONNAY
SYMPOSIUM 2023

Te Matau-a-Māui | Hawke's Bay



Welcome to the Inaugural Aotearoa New Zealand Chardonnay Symposium

Mōrena koutou,

It is with immense pleasure that, on behalf of Hawke's Bay Winegrowers, we welcome you to the inaugural Aotearoa New Zealand Chardonnay Symposium.

As we gather here today, we embark on a journey of exploration, education, and appreciation for Chardonnay - that most enigmatic of varieties that has put down its roots all over the motu.

I would like to extend our deepest gratitude to our distinguished speakers and experts who have graciously agreed to share their time, knowledge, and insights with us. Your presence and contributions are invaluable in enhancing our understanding and appreciation of Chardonnay and we eagerly anticipate the enriching discussions that lie ahead.

None of this would have been possible without the support of our generous sponsors. Their commitment to the pursuit of excellence in winemaking and their belief in the potential of

New Zealand Chardonnay have been instrumental in bringing this symposium to life. We extend our heartfelt thanks to all of our sponsors. Thank-you!

Finally, a huge thank you to all our wonderful Hawke's Bay wineries and winegrowers and to all our visitors to

Hawke's Bay for supporting the first ever Aotearoa New Zealand Chardonnay Symposium.

Cheers to a symposium filled with knowledge, inspiration, and unforgettable Chardonnays!

Welcome to Hawke's Bay.

Ngā mihi nui,

Sally Duncan

Sally Duncan
Chair, Hawke's Bay Winegrowers



Whakatau Opening Ceremony

Nau mai, haere mai ki Te Matau-a-Māui,
kei te kōpū o Ngāti Kahungunu!

*Welcome to Hawke's Bay that sits in the
heart of Ngāti Kahungunu!*

Piki mai, kake mai ki Heretaunga ara-rau,
Heretaunga haukū-nui, Heretaunga hāro-
o-te-kāhu, Heretaunga raorao-haumako,
Heretaunga ringa-hora, Heretaunga
takoto noa!

*Welcome to Heretaunga of its Arcadian
pathways, its life-giving dew, its beauty
as seen through the eye of the harrier
hawk, its fertile landscapes, its hospitality
abound, to Heretaunga that lies here
before us today!*

Tihei mauri ora!

Mihi Whakatau

The Aotearoa New Zealand Chardonnay Symposium will begin with a **mihi whakatau**, a tradition that will enable us to recognise a localised Māori worldview, acknowledging the place and people of Heretaunga, while bringing a sense of holistic cultural safety and wellbeing to the symposium.

What to expect

- Following registration, attendees will gather in the foyer outside the main conference room. Closer to the start of the mihi whakatau, you will be invited to enter the symposium room and take a seat.
- Once everyone is seated, a mana whenua (local) spokesperson will recite a karakia (incantation) to clear the way for the symposium to begin. This will be followed by a welcome speech, once again led by mana whenua.
- Following this speech, the hosts (locals) will stand and sing a waiata to support the karakia and welcome speech.
- At the conclusion of the waiata, the symposium MC will assume the stage and explain the proceedings from that point forward.

Appropriate behaviour

Please ensure that all mobile phones are turned off, that nobody is eating once you enter the symposium room and take your seat, and that everyone is respectfully listening to all that is occurring during the **mihi whakatau** and welcome. While the **mihi whakatau** will be performed in te reo Māori, there will be broader English interpretation included as part of the ceremony to welcome one and all to Aotearoa New Zealand Chardonnay Symposium in Heretaunga.

Conference Committee

The Aotearoa New Zealand Chardonnay Symposium has been developed and delivered through a close collaboration of the New Zealand Society for Viticulture and Oenology and Hawke's Bay Winegrowers.

This unique collaboration has enabled the organising committee to have a rich connection with Chardonnay producers, researchers and commentators from within New Zealand and internationally.

New Zealand Society for Viticulture and Oenology Committee

Jeff Sinnott NZSVO Chair
Helen Morrison Vice Chair
David Jordan
Jenny Dobson
Jane De Witt
Andy Petrie
Olaf Schelezkki

Mike Collins
Mark Krasnow
Sarah Rowley-Adams
Jordan Hogg
Natalie Christensen
Stephanie McIntyre NZSVO Executive Officer

Hawke's Bay Winegrowers Aotearoa New Zealand Chardonnay Symposium Committee

Amy Hopkinson-Styles ANZCS Chair
Holly Griven Russell
Dave Mackintosh
Cairn Coghill

Robbie Golding
Paul Mason
Brent Linn HBWG Executive Officer

slido

Join in live with our presenters by downloading the Slido app and joining in via the QR code below.

Event name: Aotearoa Chardonnay Symposium 2023

QR code:



Code for delegate access is #2030336

Wifi

Your wifi information for the symposium will be:

Network: Chardonnay Symposium

Password: Toitoti2023



facebook.com/aotearoa.chardonnay



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Image: Pukeora, HB



Image: Greystone, NZW

STRATEGIC



HAWKE'S BAY WINE
NEW ZEALAND



New Zealand Wine
Altogether Unique.



Great Wine Capitals
GLOBAL NETWORK | A WORLD OF EXCELLENCE
HAWKE'S BAY & NEW ZEALAND



**New Zealand Society
for Viticulture & Oenology**

ASSOCIATE



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Solutions for winemaking



EVENT PARTNERS



ACCOMODATION PROVIDERS





Lallemand & CAL

Lallemand is a family-owned company and world leader that develops, produces and markets yeast & bacteria products for fermented beverages, baking, animal & human nutrition. Research continuously provides adaptive solutions to enhance wine quality (aroma/flavour), improvement of productivity, new applications, and development of new products for existing markets. We have lab & pilot scale production of live and inactivated yeast, access to commercial scale production & fermentation facilities.

C.A.L is owned by the Carter family who have been suppliers to the Wine Industry in New Zealand and Australia for over 40 years.

Lallemand and C.A.L. work together with partners bringing knowledge & expertise in wine microorganisms, a deep understanding of wine stability enhancement, interactions for physico-chemical parameters, evaluation of aroma, phenolic and polysaccharidic and their colloidal and oxidative stability.

Links Winery

Links Winery is an independent family-owned business. We are focused on strengthening our customers' brands. Links Winery provides next level capacity from our wine facilities in Hawkes Bay and Marlborough. Links Winery also owns a brewery in Ahuriri Napier called bStudio that services the needs of our craft beer and co-packing customers.



Tonnellerie Ermitage

The Ermitage workshop is the specialist in bespoke craftsmanship. They select the very best batches of oak to make their barrels from trees of more than 150 years of age that have grown in ancient forests sustainably managed by the French Forestry Commission and certified PEFC.

The forest from which the oak originates, the length of seasoning, the choice of staves and the level of toast are all different parameters which will nuance the profile of a barrel. Thanks to its steam pre-toasting process, the Ermitage barrels produce extremely supple tannins and confer complexity on the wine. The marriage between the wine and the oak is completely harmonious.

The Ermitage workshop oversees each project meticulously, offering a personalised approach from the choice of the wood to delivery of the finished article.

Chandler Glass & Packaging

At Chandler, we firmly believe that our relatively modest wine industry not only punches above its weight class internationally but also attains this distinction through consistent wine quality and exceptional packaging.

For over 16 years, Chandler's objective has always been to disrupt the established norm, challenge the ordinary, deliver innovative packaging solutions and accelerate the pace of change required to ensure your packaged wines remain at the forefront in the minds of your consumers.

In striving for this, we are committed to exceeding expectations. Whether you're in search of exceptional and personalised customer service, unparalleled performance quality, or competitively priced dry goods, Chandler offers the complete package — and that's because going beyond expectations is ingrained in our approach!

Established in New Zealand to stimulate a packaging revolution — and proudly owned and managed by New Zealanders.



Tonnellerie Nadalié

Nadalié is one of those families that is committed to perpetuating great craft traditions. Since 1902, the company has mastered every detail of the subtle and complex art of cooperage.

The current generation of three brothers are now bringing a more modern and dynamic vision to this ancestral profession. In them, they have the DNA essential for producing products that allow the world's wines to flourish and show their beauty.

In pursuit of absolute perfection, Tonnellerie Nadalié has chosen to control the entire production process, from the choice of wood through to delivery to wine producers. With a sharp eye, Nadalié chooses the noblest high-forest oak trees while they are still standing, the raw material for its creations.

Most often, these purchases are made at auctions held by the national forestry office.





Image: Milton Vineyards, NZW



Image: The Landing, NZW

PROGRAMME

Day One

NZSVO Technical Workshop

8.30am – 5.00pm

Coffee and conversations from 7.30am

08.30 MIHI WHAKATAU

08.40 **INTRO: SETTING THE SCENE** | Emma Jenkins MW – How far have we come and where will we go?

SESSION 1: GREEN & RIPE

09.15	Steve Flamsteed – Director, Wine Network Consulting	Australian view point, vineyard and winery
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09.45	Julian Grounds – Craggy Range Vineyards	NZ experience from an Australian
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10.05	Tasting and discussion	
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10.35 MORNING TEA

SESSION 2: STRUCK MATCH

11.00	Dr Tracey Siebert – Australian Wine Research Institute	The chemistry and the winery experience
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11.30	Dr Rebecca Deed – The University of Auckland	Sulphur chemistry from a biological/yeast point of view
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12.00	Tasting and discussion	
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12.30 LUNCH

SESSION 3: TOURING NZ

01.30	Chris Scott & Claire Pinker – Church Road	Chardonnay at different price points
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01.50	Dom Maxwell & Mike Saunders – Greystone Wines	An organic and regional point of view
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02.10	Brian Bicknell – Mahi Wines	Growing and making Chardonnay from different sites
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02.30	Tasting and discussion	
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03.15 AFTERNOON TEA

SESSION 4: TOURING NZ

03.25	Todd Stevens & Rosie Finn – Neudorf Vineyards	Evolution, vineyard, winery and market
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03.45	Paul Mason & Dave Shepherd – Martinborough Vineyard	Evolution, vineyard, winery and market
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04.05	Tasting and discussion	
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04.35 **CLOSE: THE FINAL STIR** | Emma Jenkins MW – Discovery and question marks

The Great Chardonnay Celebration in Functions on Hastings Toitoti

5.00pm – 7.00pm

PROGRAMME

Day Two

An International Perspective on New Zealand Chardonnay

8.30am – 4.30pm

Coffee and conversations from 7.30am

08.30 WELCOME MIHI & INTRODUCTION

Discussions and panels moderated by Emma Jenkins MW

SESSION 1: AN INTERNATIONAL CONTEXT

08.40	Elizabeth Kelly MW – Wine Buyer at Majestic Wines, UK	A buyer's perspective on Fine Chardonnay and New Zealand's position and identity in the fiercely international British market.
09.00	International benchmarking tasting and panel discussion	

10.45 MORNING TEA

SESSION 2: AN AMERICAN PERSPECTIVE

11.15	Christina Pickard – Wine Writer at Wine Enthusiast, USA	A writer's look at stories and wines that resonate with the Chardonnay-loving American market and where New Zealand Chardonnay can cut through.
11.30	USA Chardonnay tasting and panel discussion	
12.15	Charlotte Read and Richard Lee – New Zealand Winegrowers, NZ	Key market insights on where Chardonnay falls within Brand New Zealand.

01.00 LUNCH

SESSION 3: THE EVOLUTION OF AUSTRALIAN CHARDONNAY

01.50	Steve Flamsteed – Director, Wine Network Consulting	A case study of Australian Chardonnay and the evolution it has undergone in the last two decades.
02.10	Australian Chardonnay tasting and panel discussion	

03.00 AFTERNOON TEA

SESSION 4: FUTURE THINKING

03.10	Speakers' Choice tasting and panel discussion	
04.00	Elizabeth Kelly MW, Christina Pickard, Steve Flamsteed and Emma Jenkins MW	Knitting together the technical and hyper-local production themes of Day One and the global context and consumer landscape of Day Two, we end in a panel discussion looking at the future of New Zealand Chardonnay.

04.30 CLOSE: THE FINAL STIR | Emma Jenkins MW – Discovery and question marks

05.00 Karakia Whakamutunga

Donated Wines

Thank you to the following wineries who generously
donated wines selected by ANZCS for inclusion.

Mahi
☯



GREYWACKE

Greystone

PEGASUS BAY
FINE NORTH CANTERBURY WINE



Martinborough
VINEYARD



CHURCH
ROAD™
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NEW ZEALAND

PLANETA

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TASTING NOTES

Day 1 | Session 1

Steve Flamsteed | Director, Wine Networking Consultant

Julian Grounds | Craggy Range Vinyards

Theme: Green & Ripe

TASTING NOTES

Day 1 | Session 1

Steve Flamsteed | Director, Wine Networking Consultant

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Theme: Green & Ripe

TASTING NOTES

Day 1 | Session 2

Dr Tracey Siebert | Australian Wine Research Institute

Dr Rebecca Deed | The University of Auckland

Theme: Struck Match

TASTING NOTES

Day 1 | Session 2

Dr Tracey Siebert | Australian Wine Research Institute

Dr Rebecca Deed | The University of Auckland

Theme: Struck Match

TASTING NOTES

Day 1 | Session 3

Chris Scott & Claire Pinker | Church Road

Dom Maxwell & Mike Saunders | Greystone Wines

Brian Bicknell | Mahi Wines

Theme: Touring New Zealand

TASTING NOTES

Day 1 | Session 3

Chris Scott & Claire Pinker | Church Road

Dom Maxwell & Mike Saunders | Greystone Wines

Brian Bicknell | Mahi Wines

Theme: Touring New Zealand

TASTING NOTES

Day 1 | Session 4

Todd Stevens & Rosie Finn | Neudorf Vineyards

Paul Mason & Dave Shepherd | Martinborough Winery

Theme: Touring New Zealand 2.0

TASTING NOTES

Day 1 | Session 4

Todd Stevens & Rosie Finn | Neudorf Vineyards

Paul Mason & Dave Shepherd | Martinborough Winery

Theme: Touring New Zealand 2.0

TASTING NOTES

Day 2 | Session 1

Elizabeth Kelly MW | Wine Buyer at Majestic Wines, UK

Theme: International Benchmark Tasting

TASTING NOTES

Day 2 | Session 1

Elizabeth Kelly MW | Wine Buyer at Majestic Wines, UK

Theme: International Benchmark Tasting

TASTING NOTES

Day 2 | Session 2

Christina Pickard | Wine Writer at Wine Enthusiast, USA

Theme: An American Perspective

TASTING NOTES

Day 2 | Session 2

Christina Pickard | Wine Writer at Wine Enthusiast, USA

Theme: An American Perspective

TASTING NOTES

Day 2 | Session 3

Steve Flamsteed | Director, Wine Networking Consulting
Theme: The Evolution of Australian Chardonnay

TASTING NOTES

Day 2 | Session 3

Steve Flamsteed | Director, Wine Networking Consulting
Theme: The Evolution of Australian Chardonnay

TASTING NOTES

Day 2 | Session 4

Speakers' Choice Tasting & Panel Discussion
Theme: Future Thinking

TASTING NOTES

Day 2 | Session 4

Speakers' Choice Tasting & Panel Discussion
Theme: Future Thinking







Image: Yealands, NZW



Elizabeth Kelly MW

MAJESTIC WINES | UNITED KINGDOM

Elizabeth Kelly MW has spent 20 years in the London wine trade, chiefly at large-scale retailers. She is currently the buying manager at Majestic, the UK's leading wine specialist, panel chair at the International Wine Competition, and is deputy chair of the Sustainable Wines of Great Britain. Elizabeth has a deep understanding of the uniquely global British market, one that acts as a battleground for every wine-producing region in the world. She can provide insights on the standing of our wines within this global context from both a commercial and a quality perspective.

"Chardonnay is the most versatile grape variety, easily adapting to different climates and creating wines that run the gamut from bone dry, mineral driven wines, to big rich buttery styles; and of course the best sparkling wines in the world. The diversity of styles ensures there is always something new to discover with this variety and a fresh direction for winemakers to pursue. I'm honoured to be talking at the Aotearoa Chardonnay Symposium and to be visiting New Zealand for the very first time.



Christina Pickard

WINE WRITER AT WINE ENTHUSIAST | UNITED STATES

Christina has been telling wine stories for nearly 15 years. First from her former home in London, England, then from her second former home in Perth, Australia, and now in her current home in New York's Hudson Valley. She has written for publications around the globe including Decanter, Gourmet Traveller Wine, James Halliday's Wine Companion, and Food & Wine. Christina is currently Wine Enthusiast magazine's Writer at Large, covering the wines of Australia, New Zealand, New York and Great Britain. She tastes and reviews over 1500 wines per year from these regions. As a presenter and educator, Christina was the co-host of one of wine's first podcasts, The Crush. She was a regular television and live presenter in the UK, and the founder of School of Wine in Western Australia.

"Chardonnay strikes that delicate balance between power and elegance, lightness and darkness, site expression and winemaker expression; well, there is no wine more gorgeous in all the world. It's a variety that, as a wine professional, I love to write about. And it's one, as a consumer, that I love to drink. So, I'm thrilled to be taking part in the very first Aotearoa Chardonnay Symposium; to get to know more of the nation's passionate Chard producers and to shine a spotlight on the breadth and quality of Chardonnay across New Zealand."



Steve Flamsteed

WINE NETWORK CONSULTING |
AUSTRALIA

Following a first career in food working as a chef and training in France as a cheesemaker, Steve has spent 30 years winemaking and has lead the famed Giant Steps in the Yarra Valley since 2003. A Len Evans Scholar, Steve is an experienced wine show judge across regional and national shows. In 2016 he was awarded the Australian Gourmet Traveller Magazine Winemaker of the Year award and in 2019 was announced as Wine Communicators Victorian Legend of the Vine. In 2022 Steve joined Wine Network in Australia as a Senior Consultant and Director. Across his work, he has been involved in the progression and evolution of the Modern Australian Chardonnay and thus is well-placed to share insights on the journey towards New Zealand becoming one of the greatest Chardonnay producers in the world.

"I am really excited to be part of the Aotearoa Chardonnay Symposium. I have a deep respect and love for your country and I have always felt that there is the potential for New Zealand to become one of the greatest Chardonnay producers in the world. I've been asked to present on the evolution of Modern Australian Chardonnay and I feel like we have a bunch of ideas to share from across the ditch."



Emma Jenkins MW

INDEPENDENT WINE WEEKLY | NEW
ZEALAND

Emma Jenkins MW abandoned her University of Otago science training for a more sociable career in wine. She's worked in fine wine retail, holds a diploma in winemaking and viticulture, and in 2011 became New Zealand's ninth Master of Wine. Emma is co-editor of The Independent Wine Monthly alongside Jane Skilton, MW, and writes on a freelance basis for a number of trade and general publications. She also provides consultancy services to a range of industry and corporate entities. In addition, Emma is the Master of Wine Research Paper Chair, teaches WSET courses on occasion and continues to hone her skills judging wine both at local and international competitions. In her spare time, Emma chases children and animals around a large, overgrown garden. She is very much enjoying traveling again.

"I am thrilled to be joining many friends and colleagues at the Aotearoa Chardonnay Symposium. It's an exciting program and I am looking forward to learning a lot. I have long loved chardonnay, and am increasingly impressed with the styles and wines being made in New Zealand. The Symposium will be a great opportunity to discuss these, to debate chardonnay from an international perspective, as well as to taste some fantastic wines."



Dr Tracey Siebert

AUSTRALIAN WINE RESEARCH INSTITUTE
| AUSTRALIA

Dr Tracey Siebert, Senior Scientist at the AWRI, brings over 20 years of expertise in flavour chemistry research. Her vast experience includes projects on yeast-derived aroma volatiles, tropical sulfur compounds, oak-related aroma compounds, and the black pepper aroma compound, rotundone. With proficiency in GC-MS, MDGC-MS, GC-SCD, and GC-O, she excels in various laboratory techniques. Tracey is a valued member of multiple wine sensory panels, including the in-house technical quality panel. For self-learning and fun, Tracey was part of the Belair Winemaking Team for several years.

In 2018, she completed her PhD exploring 'stone fruit' aroma in wine. Before joining AWRI, Tracey spent over a decade in the pharmaceutical industry, gaining extensive experience in quality control, quality assurance, research and development, and medical research.



Dr Rebecca Deed

THE UNIVERSITY OF AUCKLAND |
NEW ZEALAND

Dr Rebecca Deed is a Senior Lecturer in the School of Chemical Sciences and the School of Biological Sciences at The University of Auckland / Waipapa Taumata Rau, where she graduated with a Bachelor of Science (BSc), BSc (Hons) and Doctor of Philosophy in Biological Sciences.

Her research areas walk the interdisciplinary line between wine yeast molecular biology and biochemistry, analytical chemistry and sensory science to understand the mechanisms behind the formation and impact of key compounds in fermented beverages. Rebecca is also interested in understanding yeast metabolic pathways that impact on aroma formation, fermentative ability, stress and survival.

Rebecca has been involved in the University of Auckland Wine Science teaching programme since 2014, lecturing in viticulture, wine microbiology and sensory evaluation. She also has over 10 years of experience as an associate judge, senior judge, and panel leader in wine judging with over 10 years of experience in judging at national wine competitions and for magazines including Winestate and Dish. Rebecca holds the WSET Level 3 Award in Wines and Spirits (Distinction) and the Level 1 Award in Sake.



Julian Grounds

CRAGGY RANGE VINEYARDS |
NEW ZEALAND

Western Australia-born Julian Grounds has been working in wineries and vineyards since the age of 17. After graduating Dux from his Oenology and Viticulture studies, and receiving the Leeuwin Award for future leadership, Julian was awarded a scholarship to make Pouilly-Fuissé Chardonnays in Burgundy. After stints in Margaret River, Central Otago, and Oregon, Julian took up a role as Senior Winemaker at Giant Steps in the Yarra Valley, before returning to Margaret River to join McHenry Hohnen as Chief Winemaker in early 2017. Later that year, he graduated Dux of the Len Evans Tutorial in the Hunter Valley.

Julian joined Craggy Range as Chief Winemaker in January 2019, bringing his enthusiasm for contributing to the constant evolution of wine. Being a part of the inaugural releases of Craggy Range onto the famed La Place de Bordeaux and seeing Craggy Range receive Real Review's 2023 Number one Winery of New Zealand, are two of Julian's proudest achievements to date.



Mike Saunders & Dom Maxwell

GREYSTONE WINES | NEW ZEALAND

Mike started his career as a wine grower in the cellar completing vintages for Esk Valley Estate in Hawkes Bay and Mount Pleasant in the Hunter Valley, Australia. He returned to New Zealand to run the iconic Esk Valley Terraces Vineyard for Villa Maria, while also accepting the role of grower liaison officer for Villa Maria Hawke's Bay. Mike then moved to Neudorf in Nelson as Company Viticulturist. This gave Mike a totally different exposure to region and also scale, and he lists growing the Moutere Chardonnay as a huge privilege and career highlight.

The draw of returning home to Canterbury and eventually earning the role of Company Viticulturist for North Canterbury's Greystone and Muddy Water Wines has been another amazing opportunity. Mike also enjoys his roles with the Young Viticulturist Competition, Organic Winegrowers NZ and as President of North Canterbury Winegrowers.

Dom has been at Greystone since inception back in 2004, as winemaker and overseeing development of style during this time. Time working in Oregon, Rheingau and Burgundy have helped form an integral part of Dom's winemaking philosophy, whilst striving to continue a progressive approach to wine. In love with all wines that speak of place!



Paul Mason & Dave Shepherd

MARTINBOROUGH VINEYARD |
NEW ZEALAND

Paul was appointed to the position of winemaker at Martinborough Vineyard in 2007. He's worked extensively in New Zealand with vintages at Villa Maria, Coopers Creek, and de Redcliffe and Villa Maria and has also worked in France, Italy, Chile, Australia and the US. Paul and his wife Amy live in Martinborough with their two children Alex and Lydia.

Dave, born and raised in Blenheim, joined the team at Martinborough Vineyard as the viticulturist in 2013. He served in similar roles at Escarpment, Craggy Range and Dog Point. Dave knows this region intimately having lived here for over 20 years and combines a love of the outdoors and hunting with raising a family of two children, Thora and Jock, with his wife Kirsty.



Chris Scott & Claire Pinkner

CHURCH ROAD | NEW ZEALAND

Chris started his career at Church Road Winery in 1995, working part time in the vineyards and cellar door while studying for a degree in Wine Science at EIT and Charles Sturt University. In 1998 Chris joined the winery team full time in the cellar and aside from a brief two-year stint at Montana in Gisborne, has been part of the furniture ever since.

Chris took over the head Winemaker role in 2005 and quickly became older, greyer and balder. Up until 2002, Chris and the team worked with Bordeaux winemakers Domaine Cordier who bought a contrasting old-world perspective that has maintained an influence in winemaking philosophy at Church Road over the years.

Chris aims to produce wines of personality and complexity with a focus on texture and structure.

Claire was born on a sheep and beef farm in Hawke's Bay and returned to the region in 2002 to complete a Wine Science degree at EIT.

During her winegrowing career she has held various vineyard management and grower liaison roles and has also spent time working as a Technical Horticultural Representative for Fruitfed Supplies. She has been in her current role as Viticulturist with Church Road since 2018.

I'm a lover of all things Chardonnay and firmly believe we produce some of the best worldwide examples right here in our backyard!



Brian Bicknell

MAHI WINE | NEW ZEALAND

Brian Bicknell's botany degree took on a whole new dimension when he started working weekends at an Auckland wine store. Drinking wine and learning about it became a passion and from then on, his university projects revolved around grapes.

His post-graduate study at Roseworthy College led to work at Coopers Creek, Selaks, Babich, and a vintage in Hungary at Nagyréde Estate with flying winemaker Kym Milne. After the flying winemaker experience Brian went on to become chief winemaker at Errázuriz in Chile in 1994. The industry was changing, and he was given free rein to try new things while focusing on quality. "It was a very creative time making new types of wines like the wild yeast Chardonnay and travelling madly to help market them."

After a few years he was asked to return to New Zealand to Seresin. There he continued his work with wild yeast ferments, barrel-aged Sauvignon Blanc and making textured wines to match with food.

It was a natural progression to start his own wine company Mahi, in 2001. Mahi means "our work, our craft" in te reo Māori and Brian focuses on single estate wines, as well as a Marlborough range, made very much as nature intended.

Brian's winemaking style has stayed true to his initial focus of creating textural wines with minimal intervention, and a healthy dose of experimentation along the way.



Todd Stevens & Rosie Finn

NEUDORF VINEYARDS | NEW ZEALAND

Born during the middle of vintage, and being the daughter of Tim and Judy Finn of Neudorf Vineyards in Nelson, it was a safe bet Rosie would end up in the wine business but not one paper on viticulture or oenology was considered.

Upon graduating in design, Rosie moved to London where she met Mel Brown who was launching The New Zealand Cellar. Simply put the rest is history. When the time came move back to NZ, Neudorf was the obvious choice. Nearly 10 years on, Rosie heads up sales and marketing, is the brand ambassador and a director at Neudorf Vineyards. Rosie works closely with Neudorf's Winemaker and General Manager – Todd Stevens to strategically plan for the future of this iconic New Zealand winery.

Todd Stevens spent 20 years in the NZ wine industry working both internationally (Burgundy, Austria, Oregon) as well as domestically for fine wine estates such as Quartz Reef and Felton Road. He has spent the last 11 years at Neudorf as head winemaker, where his focus has been in crafting wines of distinction, and thus continuing to build on Neudorf's international reputation for Chardonnay and Pinot Noir.



Richard Lee

INTELLAGENTS | NEW ZEALAND

Richard is Director of Intellagents, a Marketing and Innovation consultancy based in Auckland New Zealand. After working in retail wine, Richard was inspired to complete a commerce degree majoring in marketing. With a love of wine and marketing, Richard landed his first dream job as Brand Manager for Montana Wines.

To gain more international experience, Richard then pursued a career in multinational marketing, firstly with S C Johnson and then Gillette NZ, successfully establishing the Oral-B brand and the revolutionary Power Brush category. Richard's Gillette career took him to Australia and eventually North America as Country Manager of Oral-B Canada based in Toronto. After returning to New Zealand, Richard has been involved in FMCG and tech start-ups as well as once again working on his first love, the beverage industry and wine.

During his varied career, Richard has marketed a wide range of beverage brands including Bacardi, Bombay Sapphire, Jack Daniels, Grey Goose, 42 Below, Kim Crawford, Villa Maria, Matua, Montana Wines, Pol Roger, Lindauer, Deutz, Pure Blonde and Appletiser. He was marketing lead for the seven year NZ Lighter Wines initiative, at the time New Zealand's largest wine research project, and more recently works with NZ Winegrowers on Intel and Insights.



Michael Henley MW

**MASTER OF CEREMONIES |
NEW ZEALAND**

Working in the local bottle store to help fund his university lifestyle opened a door into the world of wine that Mike happily walked through. He earned his Master of Wine in 2021. He holds a Bachelor of Science From Canterbury University and a Post-Graduate Diploma in Viticulture and Oenology from Lincoln University.

Mike spent the first years of his career travelling and working vintages in South Africa, California, Marlborough, Oregon, Barossa Valley and Spain. Settling down in London and working at Christie's Auction House exposed him to fine and rare wines. After a transfer to California with Christie's, he moved back to New Zealand and took up a role with the then newly opened Craggy Range Winery. During his time with Craggy Range, he was transported back to London to oversee the European markets.

Following this, he returned to New Zealand and held chief executive roles with Trinity Hill Winery and Aotearoa NZ Fine Wine Estates. Mike is a director of New Zealand Winegrowers, Hawkes Bay Winegrowers and Hawkes Bay Tourism.



Image: Mishas Vineyard, NZW





Image: Wooing Tree, NZW

Aotearoa Great Chardonnay Celebration

Thursday the 5th of October will be an evening of Chardonnay, conversations and chords as the Aotearoa Great Chardonnay Celebration fills the Functions on Hastings room at Toitoti.

From 5- 7 pm ticket holders to this event will have the opportunity to sample over 25 Chardonnays, celebrating the diversity of interpretation of this varietal and the reason why we are all here in Hawke's Bay for the inaugural Aotearoa New Zealand Chardonnay Symposium.

From sparkling to still, single vineyard to regional blends, from Sustainable to

Organic this is an opportunity to traverse the nation of Chardonnay glass in hand.

To keep the mood going Akina Vinyl will be playing a list of bangers and classics while you catch up with colleagues and enjoy the delicious canapes.

Make a night of it by organising to go on and enjoy some of our favourite eating haunts, but get on the phone and book them because we have over 200 Chardonnay aficionados joining us and we are expecting they are going to be busy!

Haven't got your ticket yet? No problems door sales are available at \$69pp at the venue. Some suggestions of where to eat following the Great Chardonnay Celebration:

Sazio: Hastings

Pasta inspired dishes
sazio.co.nz

Craft and Social: Hastings

Says it in the name
craftandsocial.co.nz

Fun Buns:

Asian street food and Bar
funbuns.co.nz

Brave Brewing: Hastings

And do you want a side of fries with that hazy IPA?
bravebrewing.co.nz

Deliciosa: Havelock North

Tapas done well
deliciosa.co.nz

Marys: Havelock North

Bistro in the Hood.
marys.co.nz

Piku: Havelock North

Izakaya style Japanese Restaurant & Cocktail Bar
piku.co.nz

Central Fire Station: Napier

Art deco meets Bistro
centralfirestation.co.nz

Hunger Monger: Napier

Sea food and eat it
hungermonger.co.nz

Bistronomy: Napier

Modern Bistro meets wine
bistronomy.co.nz

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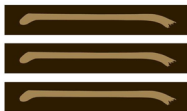
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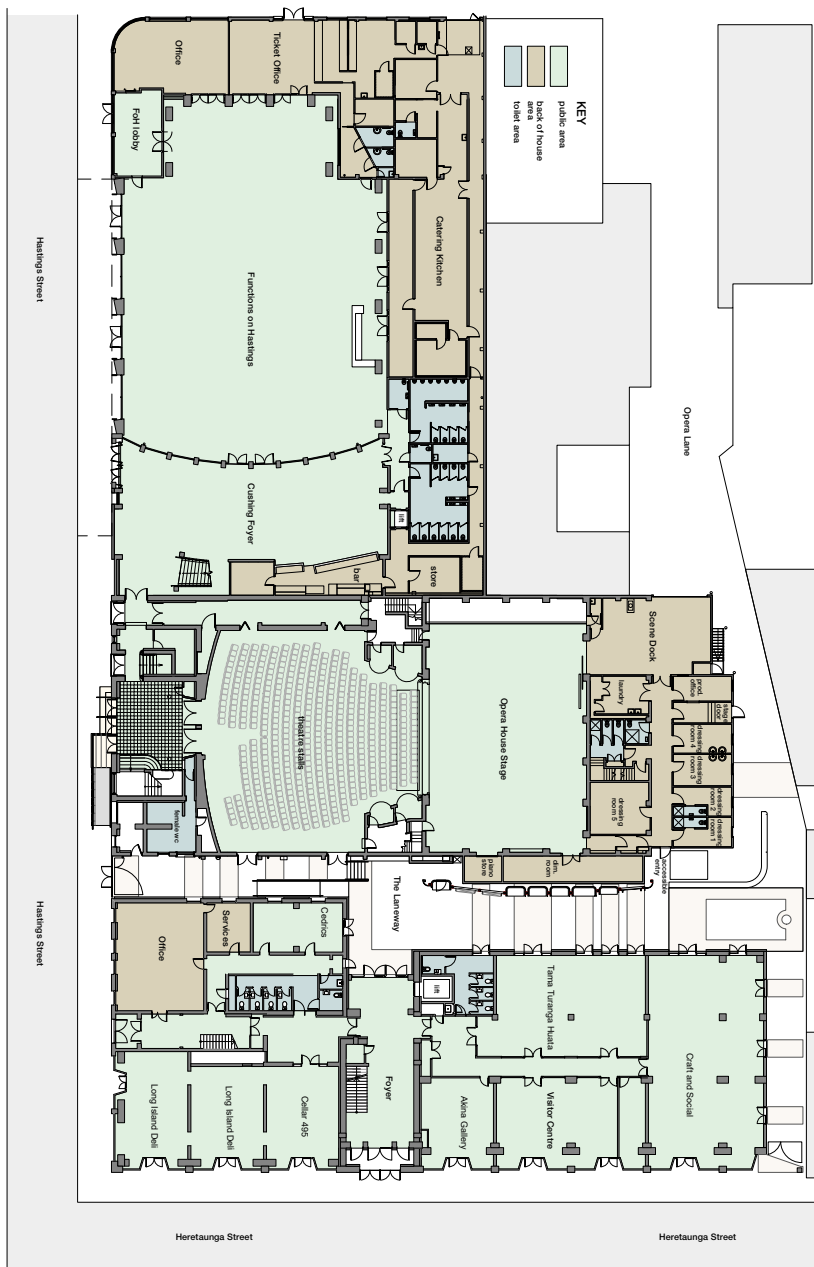


Image: Blackenbrook, NZW



Image: Trinity Hill, NZW





Toitū Venue - Ground Floor



Toitōi Venue - First Floor

Hawke's Bay Wine & Food Map

Key Hawke's Bay Wine Varietals

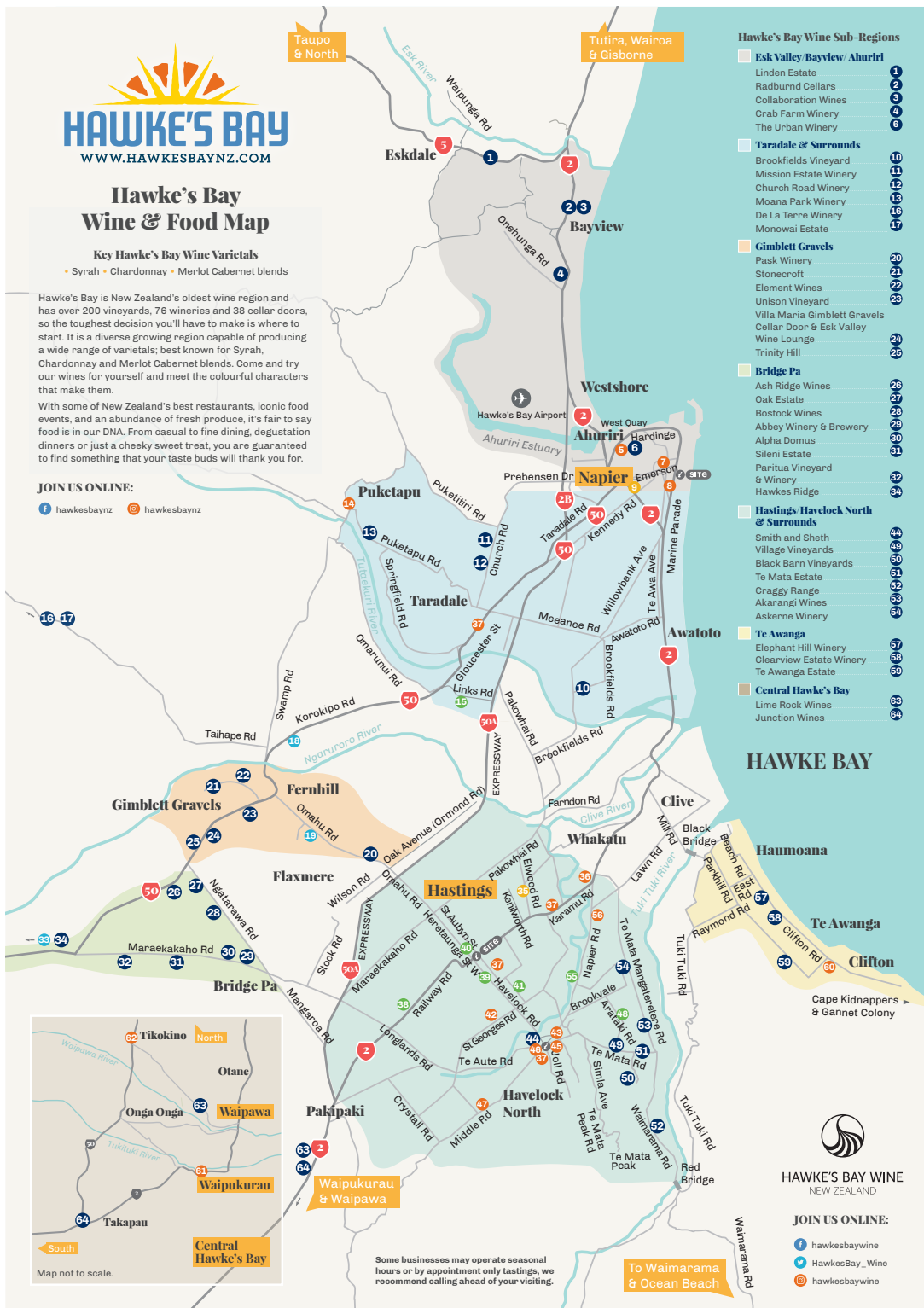
• Syrah • Chardonnay • Merlot Cabernet blends

Hawke's Bay is New Zealand's oldest wine region and has over 200 vineyards, 76 wineries and 38 cellar doors, so the toughest decision you'll have to make is where to start. It is a diverse growing region capable of producing a wide range of varietals; best known for Syrah, Chardonnay and Merlot Cabernet blends. Come and try our wines for yourself and meet the colourful characters that make them.

With some of New Zealand's best restaurants, iconic food events, and an abundance of fresh produce, it's fair to say food is in our DNA. From casual to fine dining, degustation dinners or just a cheeky sweet treat, you are guaranteed to find something that your taste buds will thank you for.

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Hawke's Bay Wine Sub-Regions

Esk Valley/Bayview/Ahuriri

- Linden Estate 1
- Radburn Cellars 2
- Collaboration Wines 3
- Crab Farm Winery 4
- The Urban Winery 6

Taradale & Surrounds

- Brookfields Vineyard 10
- Mission Estate Winery 11
- Church Road Winery 12
- Moana Park Winery 13
- De La Terre Winery 16
- Monowai Estate 17

Gimblett Gravels

- Pask Winery 20
- Stonecroft 21
- Element Wines 22
- Unison Vineyard 23
- Villa Maria Gimblett Gravels 24
- Cellar Door & Esk Valley 25
- Wine Lounge 26
- Trinity Hill 27

Bridge Pa

- Ash Ridge Wines 28
- Oak Estate 29
- Bostock Wines 30
- Abbey Winery & Brewery 31
- Alpha Domus 32
- Sileni Estate 33
- Paritua Vineyard & Winery 34
- Hawkes Ridge 35

Hastings/Havelock North & Surrounds

- Smith and Sheth 46
- Village Vineyards 47
- Black Barn Vineyards 48
- Te Mata Estate 49
- Craggy Range 50
- Akarangi Wines 51
- Askerne Winery 52

Te Awanga

- Elephant Hill Winery 53
- Clearview Estate Winery 54
- Te Awanga Estate 55

Central Hawke's Bay

- Lime Rock Wines 56
- Junction Wines 57

HAWKE BAY



HAWKE'S BAY WINE
NEW ZEALAND

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Some businesses may operate seasonal hours or by appointment only tastings, we recommend calling ahead of your visiting.



Map not to scale.

Local growers, producers & specialty stores ● Cafes & Restaurants ● Winery dining ● Cellar doors ● Breweries ● Markets

1	Linden Estate 347 State Highway 5, Eskdale, Napier lindenestatewinery.co.nz 06 836 6806	17	Monowai Estate 1793 Mataipiro Road, Hastings monowai.co.nz 06 874 3098	33	GodsOwn Brewery 3872 State Highway 50, Maraekakaho godsoinbrewery.co.nz 027 931 1042	48	Arataki Honey 66 Arataki Road, Havelock North aratakihoney10.co.nz 06 877 7300
2	Radburnd Cellars 724 Main Road North, Bayview, Napier radburndcellars.co.nz 06 651 1815	18	Zeller Cider 1747 Korokipo Road, Hastings zeller.co.nz	34	Hawkes Ridge 551 Kereru Road, Hastings hawkesridge.co.nz 027 222 2747	49	Village Vineyards 285 Te Mata Road, Havelock North villagevineyards.co.nz
3	Collaboration Wines 724 Main Road North, Bayview, Napier collaborationwines.co.nz 027 645 0065	19	Roosters 1470 Omaha Road, Hastings roosters.co.nz 06 879 5158	35	Hawke's Bay Farmers' Market HB Showgrounds, Kenilworth Road, Hastings hawkesbayfarmersmarket.co.nz 027 897 3737	50	Black Barn Vineyards Black Barn Road, Havelock North blackbarn.com 06 877 7985
4	Crab Farm Winery 511 Main Road North, Bayview, Napier crabfarmwinery.co.nz 06 836 6878	20	Pash Winery 1133 Omaha Road, Hastings pash.co.nz 06 879 7906	36	No 5 Cafe & Larder 248 State Highway 51, Hastings no5.co.nz 06 871 5644	51	Tc Mata Estate 349 Te Mata Road, Havelock North temata.co.nz 0800 836 282
5	The Gist Quay 64 West Quay, Ahuriri, Napier gtrtap.co.nz 06 835 0199	21	Stonecroft 121 Mere Road, Hastings stonecroft.co.nz 06 879 9810	37	Bay Espresso Hastings - 141 Karamu Road, Hastings Havelock North - 19 Middle Rd, Havelock Nth Taradale - 280 Gloucester Stt, Taradale Hastings Roastery - 304 Ellison Rd, Hastings bayspresso.co.nz	52	Craigie Range 253 Waimarama Road, Havelock North craigierange.com 06 873 7126
6	The Urban Winery 3 Ossian Street, Ahuriri, Napier theirurbanwinery.co.nz 06 650 3353	22	Element Wines 16 Divergean Road, Hastings elementwines.co.nz 021 146 8925	38	Bay Bluecherries 1116 Railway Road, Hastings baybluecherries.co.nz 027 204 0400	53	Akarangi Wines 103 River Rd, Havelock North akarangi.co.nz
7	Bisironony & Vinotech Tasting Room 40 Hastings Street, Napier bisironony.co.nz 06 834 4309	23	Unison Vineyards 2163 State Highway 50, Hastings unisonvineyards.co.nz 06 875 7913	39	Y'a Bon French Baker 216 Heretaunga Street, Hastings yabon.co.nz 06 871 0300	54	Askerne Winery 287 Te Mata Mendelstene Rd, Havelock Nth askerne.co.nz 06 877 2089
8	Pouvre et Sol 189 Marine Parade, Napier pouvre.co.nz 06 833 6300	24	Trinity Hill 2396 State Highway 50, Hastings trinityhill.com 06 876 7778	40	OM Goodness Bread 108 Queen Street, Hastings omgoodness.co.nz 06 8762206	55	Tc Mata Figs 205 Napier Road, Havelock North tematafigs.co.nz 027 476 477
9	Napier Urban Farmers' Market Clive Square, Napier hawkesbayfarmersmarket.co.nz 027 897 3737	25	Villa Maria Gimblett Gravels Cellar Door & Esk Valley Wine Lounge 2375 State Highway 50, Hastings villamaria.co.nz 06 879 7802	41	Telegraph Hill Olivery 1279 Howard Street, Hastings telegraphhill.co.nz 06 878 4480	56	Mangapapa Hotel Restaurant 486 Napier Road, Havelock North mangapapa.co.nz 06 878 3234
10	Brookfields Vineyard 378 Brookfields Road, Meanees, Napier brookfieldsvineyard.co.nz 06 834 4612	26	Ash Ridge Wines 2543 State Highway 50, Hastings ashridgewines.co.nz 06 650 4324	42	St Georges Restaurant 452 St Georges Road South, Havelock North stgeorgesrestaurant.co.nz 06 877 5356	57	Elephant Hill Winery & Restaurant 88 Clifton Road, Te Awanga elephanthill.co.nz 06 875 6060
11	Mission Estate Winery 198 Church Road, Taradale, Napier missionestate.co.nz 06 845 9354	27	Oak Estate 403 Ngatarawa Road, Bridge Pa, Hastings oakestatewines.co.nz 06 879 7019	43	Deliciosa Restaurant 21 Napier Road, Havelock North deliciosa.co.nz 06 877 8031	58	Clearview Estate Winery & Restaurant 194 Clifton Road, Te Awanga clearviewestate.co.nz 06 875 0150
12	Church Road Winery 150 Church Road, Taradale, Napier churchroad.co.nz 06 833 8225	28	Bostock Wines 305 Ngatarawa Road, Bridge Pa, Hastings bostockwines.co.nz 06 873 9046	44	Smith & Sheth 4 Te Aute Road, 2 the Courtyard Village Exchange, Havelock North smithandsheth.com 06 650 5550	59	Te Awanga Estate 378 Parkhill Road, Te Awanga mwines.co.nz 06 875 0553
13	Moana Park 530 Pukekupu Road, Napier moanapark.co.nz 06 844 8289	29	Abbey Winery & Brewery 1769 Maraekakaho Road, Bridge Pa, Hastings abbeywines.co.nz 06 879 6171	45	Piku Japanese Restaurant & Bar 15 Joil Road, Havelock North piku.co.nz 06 877 9400	60	Hygge at Clifton Bay 488 Clifton Road, Te Awanga hyggeatcliftonbay.co.nz 06 875 0096
14	The Pukekapu 679 Pukekapu Road, Pukekapu, Napier thepukekapu.co.nz 06 874 7206	30	Alpha Domus 1829 Maraekakaho Road, Bridge Pa, Hastings alphadomus.co.nz 06 879 8752	46	Malo Restaurant 4 Te Aute Rd, Havelock North malo.co.nz 06 877 2009	61	Two Tanihara Street Food 86-88 Ruitanwha Street, Waipukurau twoitanwha@gmail.com 021 252 4930
15	Silky Oak Chocolates 1131 Links Road, Taradale, Napier silkyoakchocs.co.nz 06 845 0908	31	Silenti Estate 2016 Maraekakaho Road, Bridge Pa Hastings silenti.co.nz 06 879 4830	47	Birdwoods Cafe 298 Middle Road, Havelock North birdwoodsgallery.co.nz 06 877 1395	62	Tikokino Country Hotel 388 Highway 60, Tikokino, Waipawa tikokinocountryhotel@gmail.com 06 856 5446
16	De La Terre Winery & Cafe 1426 Taihape Road, Sherenden delatterre.co.nz 06 874 3224	32	Paritua Vineyards & Winery 2112 Maraekakaho Road, Bridge Pa, Hastings paritua.com 06 874 9180	48	Line Rock Wines 601 Tikokino Road, Waipawa limerock.co.nz 06 857 8235	63	Line Rock Wines 388 Highway 60, Tikokino, Waipawa tikokinocountryhotel@gmail.com 06 856 5446
						64	Junction Wines Junction of SH2 and SH50, Takapau Plains junctionwines.co.nz 06 855 8321



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Wardini Wine Bookshop

Our brilliant local independant bookshop Wardini have curated a list of wine literature from books to magazines to zines just for the Symposium.

Check it out in the Shakespeare room before the symposium and during breaks.

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Links Winery

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Image: Akarua, NZW



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