

# Cooler Climate Chardonnay Workshop



Yarra Valley

# Yarra Valley

Altitude	50 – 400m
Growing season rainfall	400mm
Mean January Temperature	17.9 – 19.4 degC
% of Aust Grape harvest	1.6%
% of Aust Chardonnay	1%

# Yarra Chardonnay

Planted area	501 Ha
Tonnes harvested	3558
% of Yarra harvest	27%

*Second most important after Pinot Noir (36%)*

Chard as a % of Australian harvest	21%
Chardonnay Yield /Ha	6.8
Median price per tonne	\$1438

# Halliday results

Geographic Location	2012			2013			2014			2015			total entries	av % gold
	Number of entries 2012	95+ points 2012		Number of entries 2013	95+ points 2013		Number of entries 2014	95+ points 2013		Number of entries 2014	95+ points 2013			
Adelaide Hills	31	2	6%	38	1	3%	60	4	7%	70	6	9%	199	6.1%
Beechworth	3		0%	6	1	17%	9	1	11%	5		0%	23	6.9%
Great Southern	12	1	8%	14		0%	28	2	7%	22		0%	76	3.9%
Hunter	25	1	4%	20	1	5%	50	1	2%	38	2	5%	133	4.1%
Margaret River	103	4	4%	103	4	4%	128	7	5%	126	13	10%	460	5.9%
Mornington Peninsula	48	3	6%	42	3	7%	41	1	2%	32		0%	163	4.0%
Orange	12		0%	17		0%	28		0%	22		0%	79	0.0%
Tasmania	19	2	11%	30	2	7%	37	1	3%	32	4	13%	118	8.1%
Tumbarumba	15	1	7%	18		0%	26		0%	21	2	10%	80	4.0%
Yarra Valley	73	4	5%	86	7	8%	81	13	16%	74	12	16%	314	11.5%
	341	18		374	19		488	30		442	39			
		5.28%			5.08%			6.15%			8.82%			

# Favourite Chardonnay vintage

2014

2011

2012, 2010, 2006,



# Preferred Sub-region

Hoddles Creek

Tarrawarra

Gruyere

# Preferred soil type

Volcanic clay loam

Fertile to avoid stress

Duplex clay on slopes

Grey loam/duplex

Alive

# Preferred Clones

P58

Mendoza

277

76

old vines

95

I10V1

mix



# Bunch exposure (%)

dappled

20%

0

25 – 40%

0 – 30%

30%

50%

10% max

# Picking pH/TA ideally

pH     3.10 – 3.20

TA     6.6 – 8.0

# Picking beame

Range 10.5-13.20

Strong preference 12.0-12.2

# Machine Harvesting

No

Sorta

Yes

# Whole Bunch pressing or destemmed ??

Whole Bunch Pressing

Destemmed and stems in

# Free Run Cut (L/t)

600

650

580

all in

620 – 720



# Pressings of any use?

Yes (but once fined)

No

Yes for \$\$\$

Fermentation on skins ?

NO

# WILD or inoculated

Wild

Both

Plus some whacky AWRI stuff

# Fermentation Vessel?

500

Mix 300/500/2000

225

300

# New Oak %

30%

20 – 30%

20%

0

0 - 15

# Fermentation temp degrees C

16 – 23

Uncontrolled

15 – 18

18 – 27

15 – 25

25 +



# Sulfur addition ..when?

- ~At RS dry x 6 (immediate, 60 ppm )
- ~July at aldehyde
- ~Both @ dryness and some weeks after to get savory
- ~Some to fruit x 2; Big whack post ferment x 2
- ~1 month after alcoholic

Cheers