

“Alluring aromas of ripe cherry, rich black plum and a silky finish.”

MICHAEL IVICEVICH, CHIEF WINEMAKER

The philosophy of Oyster Bay is to produce fine, distinctively regional wines that are elegant and assertive with glorious fruit flavours.

With every vintage, we are working with more established vines from small vineyard sites, each chosen for its aspect and uniform soils of moderate fertility, providing for extended ripening and enhanced fruit flavour profiles.

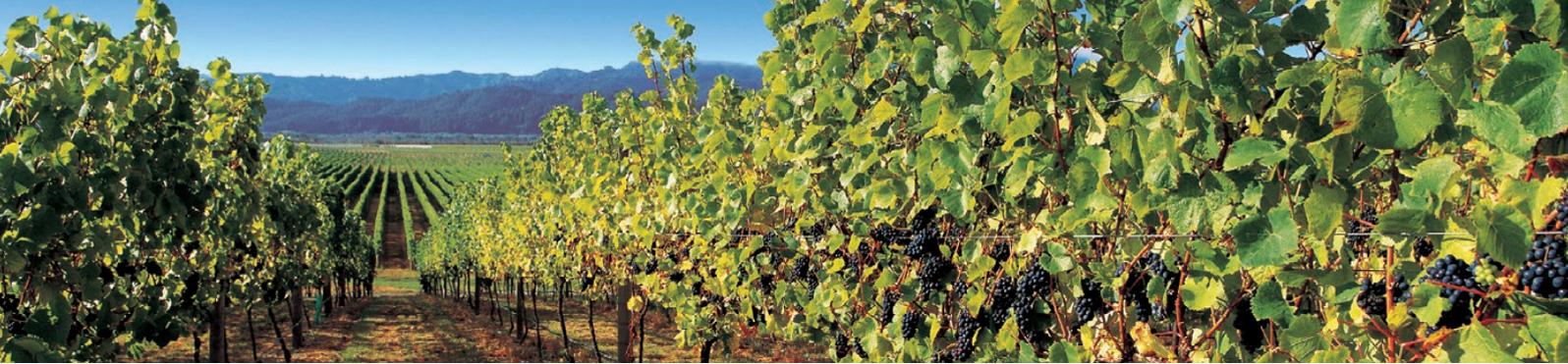
With Pinot Noir the fruit is always the primary focus. Each vineyard block is harvested as a separate parcel and treated individually at each

stage of the winemaking process. This enables us to influence and enhance the wine using traditional winemaking techniques, adding subtlety and complexity.

We use a combination of barrel and tank fermentation and mature the wine in a mix of new and older French oak.

Oyster Bay Marlborough Pinot Noir is elegant, cool climate Pinot Noir at its best. Fragrant, soft and flavourful, with aromas of ripe cherries and sweet fruit tannins that provide structure and length.





TECHNICAL SPECIFICATIONS

Oyster Bay Pinot Noir 2017

Marlborough Growing Season 2017

The season commenced following good levels of rainfall over the winter months, encouraging vine health and setting the stage for good, albeit slightly late flowering. Conditions warmed in January, which brought windy but dry days over the veraison period. Overall sunshine throughout this period was less than the long-term average, contributing to slow but excellent flavour and acid development in the fruit. Conditions remained relatively warm due to a narrower variation between daily maximum and minimum temperatures compared to the long-term average. Late season rains commenced in mid-March which slowed ripening. This was mitigated with balanced vine management supported by a Scott Henry trellising system to open canopies and dry the fruit relatively quickly. Winery intake was managed swiftly in dry conditions both day and night, ensuring the fruit was received in a clean condition. Vineyard proximity to the winery, overall intake capacity and a highly experienced winemaking team all supported this ideal outcome. Overall, the season delivered excellent aromatics, colour and flavour development which are the reward of slow ripening.

Soil Type

Brancott and Renwick soils – Pinot Noir is particularly site-specific and responds best to these uniform, moderately fertile, silt overlaying clay loams, with moderate water-holding capacity.

Clonal / Rootstock Selection

A range of predominantly Dijon clones (777, 667, 115 and Abel) selected for their characteristic small loose bunches and berries which provide concentrated fruit flavours.

Oak Selection

Oak was selected from the Allier, Jupilles and Tronçais regions in France. The tight grains of this wood are less tannic, more aromatic and provide layers of texture and complexity to the wine. These were seasoned for a minimum two-year period and medium toasted, ensuring no harsh tannins and heightened aromatic potential. The barriques were supplied by renowned coopers Dargaud & Jaegle, François Frères, Mercurey and Meyrieux.

Winemaking Techniques

The fruit was picked from selected vineyard blocks to provide blending components and more complexity to the wine. The fruit was destemmed and crushed directly into a combination of open and closed-top stainless steel fermentation tanks. Following pre-fermentation maceration, the must was inoculated with a range of pure yeast cultures. The open ferment was hand-plunged up to three times a day and a small portion of the blend was run off to complete fermentation in French oak barriques. After 7 days total maceration time, the wine was pressed off into tank and French oak barriques to complete malolactic fermentation. The wine was then matured for 11 months and racked prior to final blending.



VINEYARD LOCATIONS:	Wairau and Awatere Valley
VINE AGE:	4 – 22 years
HARVEST DATE:	6 – 18 April 2017

MATURITY ANALYSIS AT HARVEST (weighted average)

BRIX:	22.5
TITRATABLE ACIDITY:	8.3g/L
pH:	3.38

WINE ANALYSIS

ALCOHOL:	13.5% v/v
RESIDUAL SUGAR:	2g/L
TITRATABLE ACIDITY:	5.3g/L
pH:	3.6

Sustainable Winegrowing

As a founding member of Sustainable Winegrowing New Zealand, we have always recognised nature as the true producer of our wines. We are conscious of our environment and we work hard to identify sensitive areas such as wetlands, streams and native vegetation to ensure that our vineyard practices do not affect the plants and animals that inhabit these areas. We minimise our water usage through our state-of-the-art soil moisture probe technology. We look after our soils by having interrow ground cover plantings (rather than bare earth), and by throwing our clippings underneath our vines, to provide a botanically diverse ground which encourages beneficial insects into our vineyards.

Oyster Bay
NEW ZEALAND

Sometimes the world really is your oyster.

oysterbaywines.com