

“Fragrant white peach and juicy melon, with delicate citrus zest on a lingering creamy texture.”

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.

Oyster Bay Marlborough Chardonnay truly captures the character of Marlborough with pure, incisive, ripe fruit flavours.

A combination of barrel and tank fermentation and the stirring of yeast lees achieves maximum softness, integration and texture. To retain all the natural assertiveness and flavour, no malolactic

fermentation takes place.

Clonal influences in the vineyard have been very important, providing smaller berries and enhanced flavour intensity. The result is the delicious Oyster Bay Marlborough Chardonnay with concentrated aromas and flavours of ripe citrus and stonefruit, balanced with subtle oak, and a creamy texture to finish.

A sublime expression of fruit purity from Marlborough’s unique cool climate and soils.





TECHNICAL SPECIFICATIONS

Oyster Bay Chardonnay 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

Prime central Wairau, Renwick and Brancott soils. Shallow silt loams over deep layers of free-draining stones. Moderately fertile low vigour soils.

Clonal / Rootstock Selection

Chardonnay clones were selected to provide smaller berries and more flavour intensity – predominantly Dijon B95, UCD 15, UCD 6, 548 and Mendoza. Medium to low vigour rootstocks were matched for suitability to clone and soil.

Oak Selection

Oak was selected predominantly from the Allier region 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 softer tannins and heightened aromatic potential. The barriques were supplied by renowned coopers Dargaud & Jaegle, François Frères, Treuil and Meyrieux.

Winemaking Techniques

The fruit was destemmed and lightly pressed, with the free run juice cold-settled to partial clarity, racked into stainless steel fermentation tanks and inoculated with a pure yeast culture. 50% of the ferment was transferred to French oak barriques and allowed a slow temperature-controlled fermentation at 14–16°C (57–60°F) for several weeks. The barrique-fermented wine was lees stirred on a weekly basis and matured for 9 months to achieve maximum softness and retention of varietal flavours. The tank fermented portion was held on yeast lees, stirred, racked and prepared for final blending. No malolactic fermentation was undertaken. The resulting wine was then blended and filtered prior to bottling.

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 computer models and soil moisture probe technology. We look after our soils by having inter-row round 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.



GROWING SEASON CLIMATE DATA (October – April)

| | 2017 Growing Season | | Long-Term Average | |
|---------------|---------------------|--------|-------------------|--------|
| MEAN MAXIMUM: | 21.6°C | 71°F | 21.3°C | 70°F |
| MEAN MINIMUM: | 9.3°C | 49°F | 9°C | 48°F |
| GDD: | 1287°C | 2349°F | 1228°C | 2242°F |
| RAINFALL: | 626mm | 24.7in | 477mm | 18.8in |

| | |
|---------------------|----------------------------------|
| VINEYARD LOCATIONS: | Wairau Valley and Awatere Valley |
| VINE AGE: | 8 – 20 years |
| HARVEST DATE: | 2 April – 17 April 2017 |

MATURITY ANALYSIS AT HARVEST (weighted average)

| | |
|---------------------|--------|
| BRIX: | 21.0 |
| TITRATABLE ACIDITY: | 9.5g/L |
| pH: | 3.29 |

WINE ANALYSIS

| | |
|---------------------|-----------|
| ALCOHOL: | 13.0% v/v |
| RESIDUAL SUGAR: | 3g/L |
| TITRATABLE ACIDITY: | 6g/L |
| pH: | 3.4 |

Oyster Bay

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