



“Enticing tropical flavours, scented with fragrant passionfruit and a zesty freshness.”

Michael Ivicevich, Chief Winemaker

The philosophy of Oyster Bay is to produce fine, distinctly regional wines that are elegant and assertive with glorious fruit flavours. It all starts in the vineyard. We treat each vineyard block and parcel of wine individually. The fruit is crushed, gently pressed and the juice is cold settled. A long, slow temperature controlled fermentation and immediate bottling after

winemaking, retains all the wonderful fruit flavours and aromas that are present. Pale straw green in colour with brilliant clarity, Oyster Bay Marlborough Sauvignon Blanc is zesty and aromatic with lots of lively fruit characters. A concentration of assertive passionfruit and tropical fruit flavours with an abundant bouquet, it is a wine that is always crisp, elegant and refreshing.

Oyster Bay
NEW ZEALAND

Sometimes the world really is your oyster.



TECHNICAL SPECIFICATIONS

Oyster Bay Sauvignon Blanc 2014



Marlborough Growing Season 2014

The growing season commenced with a warm and settled spring, enabling an early budburst and excellent flowering conditions. By the end of December, Growing Degree Days were ahead of the long-term average, setting the scene for excellent shoot growth and fruit set. Summer conditions remained warm and dry throughout the mid-season. This provided for healthy vine canopies, slow and even ripening, and good flavour development in the fruit. Harvest commenced prior to a significant amount of overdue rainfall at the tail end of the growing season. One of the great growing seasons, combining well balanced fruit with exceptional varietal flavour development.

Soil Type

Prime central Wairau, Renwick and Brancott soils. Shallow sandy loams over deep layers of free draining river gravels, providing moderate fertility and low vigour.

Clonal / Rootstock Selection

An emphasis on Bordeaux and UCD1 clones for pure, instantly recognisable varietal intensity and flavour. Medium-to-low vigour rootstock selection matched for suitability to clone and soil vigour.

Winemaking Techniques

Throughout harvest, fruit was selected from progressively later ripening vineyard blocks, commencing with the stonier free-draining sites. Upon receipt to the winery, the grapes were destemmed and transferred to the tank presses where the free-run juice was separated and the remaining fruit lightly pressed. The juice was then clarified to a clear state, racked into stainless steel fermentation tanks and then inoculated with a select range of yeasts for added complexity and aromaticity. A slow, temperature controlled fermentation at 12-14°C (54-59°F) was undertaken. After a short period of yeast lees contact, the wine was racked for final blending and bottled young to ensure that the fresh, crisp and elegant varietal characters were retained.

GROWING SEASON CLIMATE DATA (October – April)

	2014 Growing Season		Long-Term Average	
MEAN MAXIMUM:	22.6°C	73°F	21.8°C	71°F
MEAN MINIMUM:	9.5°C	49°F	9.5°C	49°F
GDD:	1288°C	2350.4°F	1210°C	2210°F
RAINFALL:	567mm	22.3in	466mm	18.4in

VINEYARD LOCATIONS: Wairau Valley and Awatere Valley

VINE AGE: 3 – 20 years

PRUNING REGIME: Cane pruned, Scott Henry and Vertical Shoot Positioning

HARVEST DATE: 23 March to 24 April 2014

MATURITY ANALYSIS AT HARVEST (weighted average)

BRIX:	21
TITRATABLE ACIDITY:	10.3g/L
pH:	3.18

WINE ANALYSIS

ALCOHOL:	13% v/v
RESIDUAL SUGAR:	3g/L
TITRATABLE ACIDITY:	7g/L
pH:	3.3

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