

“Summer cherry and fragrant blossom notes with a burst of red berries and a lively citrus zest.”

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.

Oyster Bay Rosé is style-created in the vineyard. Fruit is the primary focus. We first select Pinot Noir clones that express fruit vibrancy and delicate red berry profiles.

At harvest, we look for fragrance, elegance and light colour in the fruit, altogether bringing dimension and softness.

Our winemaking accentuates the stunning aromatics in the fruit, creating a style that is pale rose in colour but vivid in its flavours of strawberry and red berry fruits, with aromas of summer florals.



Oyster Bay
NEW ZEALAND

Sometimes the world really is your oyster.



TECHNICAL SPECIFICATIONS

Oyster Bay Rosé 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

Predominantly Abel 32%, 667 19%, 777 16%, 10/5 9%, selected for their concentrated fruit flavours.

Winemaking Techniques

Grapes were destemmed and gently crushed. The remaining fruit was allowed skin contact to extract colour, gently pressed, then cold settled to a clear state and racked to stainless steel fermentation tanks. The juice was then inoculated with a selection of yeasts, especially chosen to heighten the aromatic potential of the wine. A slow temperature controlled fermentation at 12-14°C (54-59°F) was undertaken for approximately 21 days. The wine was given a short period of yeast lees contact without stirring, imparting a delicate texture. No malolactic fermentation was undertaken. The wine was racked for final blending and bottled young to retain the refreshing, lively fruit characters.



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, Marlborough
VINE AGE:	5 – 22 years
PRUNING/TRELLISING:	Spur and cane pruned VSP, Smart Dyson and Scott Henry
HARVEST DATE:	2 April 2017

MATURITY ANALYSIS AT HARVEST (weighted average)

BRIX:	21.7
TITRATABLE ACIDITY:	9.6g/L
pH:	3.2

WINE ANALYSIS

ALCOHOL:	13.5% v/v
RESIDUAL SUGAR:	3g/L (0.3%)
TITRATABLE ACIDITY:	6g/L
pH:	3.5

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