

# “Floral aromas of cherry blossom and strawberry, with a delicate texture and 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.

Oyster Bay Rosé is made from 100% Marlborough Pinot Noir, carefully selected to 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.





## TECHNICAL SPECIFICATIONS

Oyster Bay Rosé 2018



### Marlborough Growing Season 2018

The season commenced with warm and dry conditions, facilitating good bud burst and flowering. By December the growing season was tracking above the long-term average and this continued up until March. Over the summer months the region received a number of rain events, which supported vine growth. Ripening, flavour development and overall fruit condition was enhanced by the Scott Henry trellis system, which enabled the fruit to dry relatively quickly post periods of rain. The fruit was picked in settled conditions at physiological ripeness, with exceptional varietal character and balance.

### 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 clones and rootstocks that best suit each vineyard block are selected to deliver concentrated fruit flavours.

### Winemaking Techniques

The grapes were destemmed and gently crushed. The juice was cold settled to a clear state and racked into stainless steel fermentation tanks. It was then inoculated with a selection of yeasts, chosen specifically to heighten the aromatic potential of the wine. A slow temperature-controlled fermentation at 13 – 16°C (55 – 61°F) was undertaken for approximately 14 – 16 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.

### 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.

VINEYARD LOCATIONS:	Wairau Valley, Marlborough
VINE AGE:	5 – 22 years
HARVEST DATE:	19 – 24 March 2018

### MATURITY ANALYSIS AT HARVEST (weighted average)

BRIX:	22.0
TITRATABLE ACIDITY:	9.6g/L
pH:	3.38

### WINE ANALYSIS

ALCOHOL:	12.5% v/v
RESIDUAL SUGAR:	2g/L
TITRATABLE ACIDITY:	6g/L
pH:	3.5

Oyster Bay  
NEW ZEALAND

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