

“Fragrant summer blossom and delicate red berryfruits, with wonderfully refreshing citrus notes and an elegant 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 Rosé is made from premium Pinot Noir and Chardonnay clones, carefully selected and blended to express fruit vibrancy and delicate red berry profiles.

At harvest, we look for fragrance, elegance and refreshing natural zesty profiles 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 2019

Marlborough Growing Season 2019

The growing season started with mild spring conditions. Temperatures dropped during the flowering of Chardonnay, Pinot Noir and the early flowering Sauvignon Blanc. In January Marlborough experienced warm dry conditions, including warmer than average nights. A combination of early flowering conditions, and a warm January resulted in smaller than average berry sizes and loose bunches. This led to wonderful flavour development in the fruit. Welcome rainfall in March supported vine health, and the loose bunch profile in the fruit facilitated quick drying. Harvest was very much in the winemakers hands, with no rain pressure and timing decisions based on physiological ripeness in the fruit. This meant fruit was harvested in perfect condition, with small berries of incredible concentration, varietal character and fresh natural acidity. 2019 will be regarded as one of Marlborough's great vintages.

Soil Type

Brancott and Renwick soils – uniform, moderately fertile, silt overlaying clay loams, with moderate water-holding capacity.

Clonal / Rootstock Selection

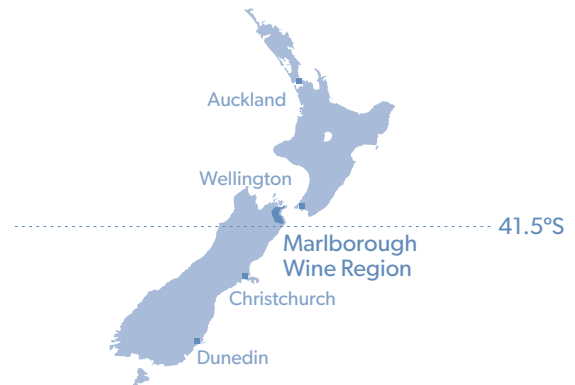
A range of clones and rootstocks that best suit each vineyard block are selected to deliver concentrated fruit flavours.

Winemaking Techniques

Pinot Noir and Chardonnay components were vinified separately, using the same approach to deliver fruit aromatics and vibrancy. 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:	16 – 22 March 2019

MATURITY ANALYSIS AT HARVEST (weighted average)

BRIX:	20.6
TITRATABLE ACIDITY:	9.2g/L
pH:	3.3

WINE ANALYSIS

ALCOHOL:	12.5% v/v
RESIDUAL SUGAR:	2g/L
TITRATABLE ACIDITY:	6g/L
pH:	3.4

Oyster Bay
NEW ZEALAND

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oysterbaywines.com