

“Fragrant dark cherry with juicy black plum, elegant and silky.”

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.

With Pinot Noir the fruit is always the primary focus. Each vineyard block is harvested as a separate parcel and treated individually at each

stage of the winemaking process. This enables us to influence and enhance the wine using traditional winemaking techniques, adding subtlety and complexity.

We use a combination of barrel and tank fermentation and mature the wine in a mix of new and older French oak.

Oyster Bay Marlborough Pinot Noir is elegant, cool climate Pinot Noir at its best. Fragrant, soft and flavourful, with aromas of ripe cherries and sweet fruit tannins that provide structure and length.





TECHNICAL SPECIFICATIONS

Oyster Bay Pinot Noir 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 health. Ripening, flavour development and overall fruit condition was supported with the Scott Henry trellising 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 predominantly Dijon clones (777, 667, 115 and Abel) selected for their characteristic small loose bunches and berries which provide concentrated fruit flavours.

Oak Selection

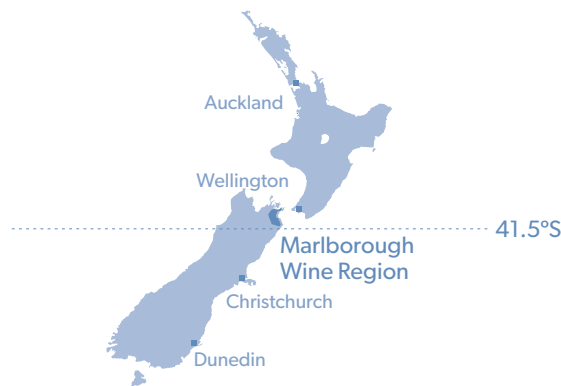
Oak was selected from the Allier, Jupilles and Tronçais regions in France. The tight grains of this wood are less tannic, more aromatic and provide layers of texture and complexity to the wine. These were seasoned for a minimum two-year period and medium toasted, ensuring no harsh tannins and heightened aromatic potential. The barriques were supplied by renowned coopers Dargaud & Jaegle, François Frères, Mercurey and Meyrieux.

Winemaking Techniques

The fruit was picked from selected vineyard blocks to provide blending components and more complexity to the wine. The fruit was destemmed and crushed directly into a combination of open and closed-top stainless steel fermentation tanks. Following pre-fermentation maceration, the must was inoculated with a range of pure yeast cultures. The open ferment was hand-plunged up to three times a day and a small portion of the blend was run off to complete fermentation in French oak barriques. After 7 days total maceration time, the wine was pressed off into tank and French oak barriques to complete malolactic fermentation. The wine was then matured for 11 months and racked prior to final blending.

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 and Awatere Valley
VINE AGE:	4 – 22 years
HARVEST DATE:	19 March – 4 April 2018

MATURITY ANALYSIS AT HARVEST (weighted average)

BRIX:	22.7
TITRATABLE ACIDITY:	8.9g/L
pH:	3.44

WINE ANALYSIS

ALCOHOL:	13.5% v/v
RESIDUAL SUGAR:	2g/L
TITRATABLE ACIDITY:	6g/L
pH:	3.5

Oyster Bay
NEW ZEALAND

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oysterbaywines.com