



“Fragrant delicate violet, youthful black cherry with an elegant seductive texture.”

Michael Ivceovich, 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.

*Oyster Bay*  
NEW ZEALAND

*Sometimes the world really is your oyster.*



## TECHNICAL SPECIFICATIONS

### Oyster Bay Pinot Noir 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

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 and Mercurey.

#### Winemaking Techniques

The fruit was picked from selected vineyard blocks to provide blending components and more complexity to the wine. The fruit was de-stemmed 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.



#### 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°F	1210°C	2210°F
RAINFALL:	567mm	22.3in	466mm	18.4in

VINEYARD LOCATIONS:	Wairau and Awatere Valley
VINE AGE:	5 – 21 years
PRUNING REGIME:	Spur and cane pruned VSP, Smart Dyson and Scott Henry
HARVEST DATE:	25 March – 8 April 2014

#### MATURITY ANALYSIS AT HARVEST (weighted average)

BRIX:	23.9
TITRATABLE ACIDITY:	8.8g/L
pH:	3.38

#### WINE ANALYSIS

ALCOHOL:	14% v/v
RESIDUAL SUGAR:	3g/L
TITRATABLE ACIDITY:	5g/L
pH:	3.7

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