

“Delightfully fragrant tropical fruits with bright citrus tones and a refreshingly zesty finish.”

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.

It all starts in the vineyard. We treat each vineyard block and parcel of wine individually.

The fruit is crushed, gently pressed and the juice is cold settled. A long, slow temperature controlled fermentation and immediate bottling after winemaking

retains all the wonderful fruit flavours and aromas that are present.

Pale straw green in colour with brilliant clarity, Oyster Bay Marlborough Sauvignon Blanc is zesty and aromatic with lots of lively fruit characters.

A concentration of assertive passionfruit and tropical fruit flavours with an abundant bouquet, it is a wine that is always crisp, elegant and refreshing.



Oyster Bay
NEW ZEALAND

Sometimes the world really is your oyster.



TECHNICAL SPECIFICATIONS

Oyster Bay Sauvignon Blanc 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

Prime central Wairau, Renwick and Brancott soils. Shallow sandy loams over deep layers of free draining river gravels, providing moderate fertility and low vigour.

Clonal / Rootstock Selection

An emphasis on Bordeaux and UCD1 clones for pure, instantly recognisable varietal intensity and flavour. Medium-to-low vigour rootstock selection matched for suitability to clone and soil vigour.

Winemaking Techniques

Throughout harvest, fruit was selected from progressively later ripening vineyard blocks, commencing with the stonier free-draining sites. Upon receipt to the winery, the grapes were destemmed and transferred to the tank presses where the free-run juice was separated and the remaining fruit lightly pressed. The juice was clarified and then inoculated with a select range of yeasts for added complexity and aromaticity during fermentation in stainless steel tanks. A slow, temperature controlled fermentation at 12-14°C (54-59°F) was undertaken. After a short period of yeast lees contact, the wine was racked for final blending and bottled young to ensure that the fresh, crisp and elegant varietal characters were retained.



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 and Awatere Valley
VINE AGE:	2 – 23 years
PRUNING/TRELLISING:	Cane pruned, Scott Henry and Vertical Shoot Positioning
HARVEST DATE:	31 March – 24 April 2017

MATURITY ANALYSIS AT HARVEST (weighted average)

BRIX:	19.5
TITRATABLE ACIDITY:	10.7g/L
pH:	3.15

WINE ANALYSIS

ALCOHOL:	12.5% v/v
RESIDUAL SUGAR:	4g/L
TITRATABLE ACIDITY:	7g/L
pH:	3.3

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