



“Elegantly
fragrant white
peach, vibrant
citrus, and
a delightful
creamy 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 flavors. Oyster Bay Marlborough Chardonnay truly captures the character of Marlborough with pure, incisive, ripe fruit flavors. A combination of barrel and tank fermentation and the stirring of yeast lees achieves maximum softness, integration, and texture. To retain all the natural assertiveness and flavor, no malolactic

fermentation takes place. Clonal influences in the vineyard have been very important, providing smaller berries and enhanced flavor intensity. The result of all of this is delicious Oyster Bay Marlborough Chardonnay with concentrated aromas and flavors of ripe citrus and stonefruit, balanced with subtle oak, and a creamy texture to finish. A sublime expression of fruit purity from Marlborough’s unique cool climate and soils.

Oyster Bay
NEW ZEALAND

Sometimes the world really is your oyster.



TECHNICAL SPECIFICATIONS

Oyster Bay Chardonnay 2013

Marlborough Growing Season 2013

Temperatures in spring were warmer than average in Marlborough, resulting in an early start to the growing season. Settled, dry conditions promoted healthy shoot growth and even fruit set. Conditions in December and January were clear and warm, resulting in one of the driest summers in recent times. These conditions were ideal during the veraison and fruit ripening period; carefully managed with controlled irrigation and canopy management practices. The clear and warm weather conditions prevailed with consistent ripening across all varieties. With blocks and varieties at similar stages of ripening development, harvest occurred within a small window of time and before the long overdue rainfall experienced throughout April. A truly impressive vintage delivering immaculate, clean fruit, showing brilliant concentration, balanced with hallmark bright acidity.

Soil Type

Prime central Wairau, Renwick, and Brancott soils. Shallow, silt loams over deep layers of free-draining stones. Moderate fertility low vigor soils.

Clonal / Rootstock Selection

Chardonnay clones were selected to provide smaller berries and more flavor intensity – predominantly Dijon B95, UCD 15, UCD 6, 548, and Mendoza. Medium to low vigor rootstocks were matched for suitability to clone and soil.

Oak Selection

Oak was selected from predominantly the Allier region 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, Chassin, and Treuil.

Winemaking Techniques

The fruit was destemmed and lightly pressed with the free run and pressed juice cold settled to partial clarity, racked into stainless steel fermentation tanks, and inoculated with a pure yeast culture. 50% of the ferment was transferred to French oak barriques and allowed a slow temperature controlled fermentation at 57–60°F (14–16°C) for several weeks. The barrique fermented wine was lees stirred on a weekly basis and matured for 6 months to achieve maximum softness and retention of varietal flavors. The tank fermented portion was held on yeast lees stirred, racked, and prepared for final blending. No malolactic fermentation was undertaken, the resulting wine was then blended and filtered prior to bottling.



GROWING SEASON CLIMATE DATA (October – April)

	2013 Growing Season		Long-Term Average	
MEAN MAXIMUM:	73°F	22.6°C	71°F	21.7°C
MEAN MINIMUM:	49°F	9.5°C	49°F	9.2°C
GDD:	2309°F	1265°C	2203°F	1206°C
RAINFALL:	20.5in	521mm	19.1in	484mm

VINEYARD LOCATIONS:	Wairau Valley and Awatere Valley
VINE AGE:	4 – 17 years
PRUNING REGIME:	Cane Pruned, Vertical Shoot Positioning, and Scott Henry
HARVEST DATE:	March 29 – April 16, 2013

MATURITY ANALYSIS AT HARVEST (weighted average)

BRIX:	22.8
TITRATABLE ACIDITY:	10.5g/L
pH:	3.24

WINE ANALYSIS

ALCOHOL:	13.5% v/v
RESIDUAL SUGAR:	2g/L
TITRATABLE ACIDITY:	7.5g/L
pH:	3.3

Oyster Bay

NEW ZEALAND

Sometimes the world really is your oyster.

oysterbaywines.com

OBTSC13US