

Oyster Bay Merlot 2012
Hawke's Bay

“Juicy, fresh black plum with scented vanilla, bright red currants and alluring spice.”

Michael Ivceovich, Chief Winemaker

The philosophy of Oyster Bay is to produce fine, distinctly regional wines that are elegant and assertive with glorious fruit flavours. The Hawke's Bay wine region is arguably the most exciting find in recent times for the cultivation of Merlot in New Zealand. Ancient alluvial river terraces provide for a superb mix of soils over gravelly, free-draining sub soils, with an abundance of pure river water for irrigation. With a temperate maritime climate, the vines are warmed by strong clear sunlight during the day and cooled at night by the sea breezes of the Pacific Ocean. This is the unique environment in which Merlot produces its vibrant, fully ripened varietal flavours. Essentially Oyster Bay Merlot is about elegance and intensity of fruit. The hero is always freshness of ripe fruit, spice and soft tannins on the palate.

Oyster Bay
NEW ZEALAND

Sometimes the world really is your oyster.



Technical Specifications

Oyster Bay Merlot 2012



Hawke's Bay 2012 Growing Season

Hawke's Bay experienced a cool start to the spring growing season. Conditions warmed during December, promoting good shoot growth, flowering and fruit set. La Nina weather conditions generated cloud cover reducing overall heat summation throughout the growing season. January and February saw higher than usual rainfall, which had the benefit of providing excellent nutrient availability to the vines. Good canopy management practices maximised light exposure ensuring impeccable vine health over the extended ripening period, resulting in excellent colour development, flavour profiles and tannin structure.

Soil Type

Omahu stony gravels and Red Metal soils. Fertile alluvial deposits over gravelly sub soils with low water holding capacity.

Clonal / Rootstock Selection

Bordeaux clone 181: A recently introduced (1992) super premium clone selection, producing moderate yields of small berries and medium sized clusters, displaying intense flavour profiles and lowered acidity levels.

Oak Selection

Bordeaux style barriques were selected from renowned coopers Demptos, Sylvain and Dargaud and Jaegle. These tight-grained barriques were air seasoned for a minimum of 2 years, imparting subtle, toasty, smoky characters, spicy complexity and structural tannin for enhanced mouth-feel and concentration.

Winemaking Techniques

The fruit was destemmed, crushed and transferred into stainless steel fermentation tanks. The must was inoculated with pure yeast cultures to enhance varietal aromatics and fruit characters. Tailored rackings and pump overs were performed during fermentation to obtain delicate fruit tannins and maximise flavour and colour extraction. Following gentle pressing, the wine underwent malolactic fermentation in tank and in French oak barriques. A large portion of the blend was then aged in French oak barriques for 6 months to provide softness and complexity to the wine. The final blend was treated with a light gelatine fining prior to bottling.

GROWING SEASON CLIMATE DATA (October – April)				
	2012 Growing Season		Long Term Average	
MEAN MAXIMUM:	20.9 °C	70 °F	21.4 °C	71 °F
MEAN MINIMUM:	9 °C	48 °F	9.2 °C	49 °F
GDD:	1228 °C	2242 °F	1371 °C	2500 °F
RAINFALL:	790 mm	31.1 in	539 mm	21.2 in

VINEYARD LOCATIONS:	Gimblett Road, Heretaunga Plains, and Crownthorpe Terraces		
VINE AGE:	8 – 14 years		
PRUNING REGIME:	Spur and cane pruned VSP and Smart Dyson		
HARVEST DATE:	2 April – 23 April 2012		
YIELD PER VINE: (weighted average)	3.7 kg	8.2 pounds	
YIELD PER ACRE: (weighted average)	3.6 tonnes		
YIELD PER HA: (weighted average)	8.9 tonnes		

MATURITY ANALYSIS AT HARVEST (weighted average)	
BRIX:	21
TITRATABLE ACIDITY:	8.2g/L
pH:	3.31

WINE ANALYSIS	
ALCOHOL:	12.5% v/v
RESIDUAL SUGAR:	2g/L
TITRATABLE ACIDITY:	6g/L
pH:	3.6

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