

“Stunningly aromatic,  
tropical, and lime citrus notes with  
a zesty freshness.”

MICHAEL IVICEVICH, CHIEF WINEMAKER

The philosophy of Oyster Bay is to produce fine, distinctively regional wines that are elegant and assertive with glorious fruit flavors.

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 flavors and aromas that are present.

Pale straw green in color 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 flavors with an abundant bouquet, it is a wine that is always crisp, elegant, and refreshing.



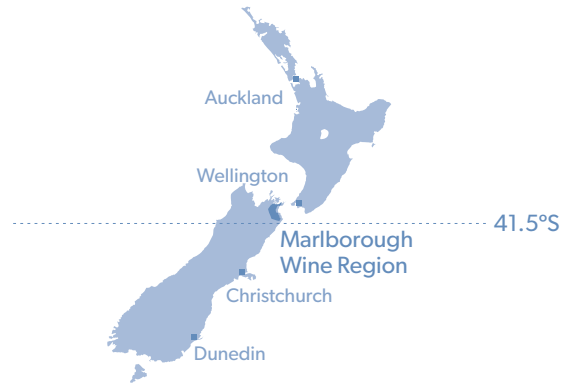
Oyster Bay  
NEW ZEALAND

*Sometimes the world really is your oyster.*



## TECHNICAL SPECIFICATIONS

### Oyster Bay Sauvignon Blanc 2016



#### Marlborough Growing Season 2016

A cool, dry, and settled start to the season led the way for budburst and good flowering conditions. Summer brought warm conditions supporting ripening of the fruit, and by February Marlborough's growing degree days were above the long-term average. This was met by a welcome period of rainfall, supporting vine health, and slowing flavor and acid development in the fruit. Overall, a dry and warm growing season, delivering wonderful aromatics and freshness in the fruit.

#### 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 vigor.

#### Clonal / Rootstock Selection

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

#### 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 54-59°F (12-14°C) 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)

	2016 Growing Season		Long-Term Average	
MEAN MAXIMUM:	73°F	23°C	71°F	21.9°C
MEAN MINIMUM:	49°F	9.4°C	49°F	9.5°C
GDD:	2435°F	1335°C	2235°F	1224°C
RAINFALL:	13.7in	347mm	18.4in	467mm

VINEYARD LOCATIONS:	Wairau Valley and Awatere Valley
VINE AGE:	3 – 22 years
PRUNING/TRELLISING:	Cane pruned, Scott Henry, and Vertical Shoot Positioning
HARVEST DATE:	March 22 – April 21, 2016

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

BRIX:	20.7
TITRATABLE ACIDITY:	9.9g/L
pH:	3.21

#### WINE ANALYSIS

ALCOHOL:	12.5% v/v
RESIDUAL SUGAR:	3g/L (0.3%)
TITRATABLE ACIDITY:	7g/L
pH:	3.2

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