



“Delicately scented pear and nectarine, a graceful stonefruit and floral backdrop with lively crisp apple freshness.”

Michael Ivicevich, Chief Winemaker

The philosophy of Oyster Bay is to produce fine, distinctively regional wines with glorious fruit flavours. Oyster Bay Hawke's Bay Pinot Gris captures the delicate aromatic flavours of Pinot Gris whilst retaining its natural vibrancy and purity. Grown in our cooler vineyard sites, the fruit ripens slowly over the growing season, developing flavour intensity and hallmark aromatic characteristics. We match lower yielding clones to

moderately free draining sandy loam soils, which produce smaller and more concentrated fruit with a lively assertive backdrop. To capture the subtle flavours of Pinot Gris, we use a selection of yeasts, and lees stir to enhance the wine's softness and texture. To ensure purity of flavour, we use no oak or malolactic fermentation. A unique cool climate expression of this wonderfully aromatic varietal. Elegant, crisp and altogether refreshing.

Oyster Bay
NEW ZEALAND

Sometimes the world really is your oyster.



TECHNICAL SPECIFICATIONS

Oyster Bay Pinot Gris 2013



Hawke's Bay 2013 Growing Season

The growing season started with a warm and settled spring, promoting excellent flowering and fruit set. Clear sunny days over late December and January contributed to good ripening and flavour development. By the end of January Growing Degree Day accumulation for the season was above the long term average, contrasted with lower than average rainfall. Controlled irrigation combined with tailored canopy management practices throughout our vineyards ensured our Hawke's Bay vineyards were well-placed as they entered the harvest period. The dry conditions continued right up to harvest, which was undertaken selectively and progressively based on optimal physiological ripeness. An outstanding Hawke's Bay vintage which is regarded as one of the best on record for delivering impeccable quality fruit and varietal concentration.

Soil Type

Predominantly red metal soils – well drained sandy loam over gravels of low fertility and naturally devigorate the vine.

Clonal / Rootstock Selection

A range of clones (predominantly Lincoln Berrysmith, 2/15, Barrie and 7A) selected for their characteristic small loose bunches and berries which provide concentrated fruit flavours grafted on low vigour rootstocks (3309 and 101/14).

Winemaking Techniques

The fruit was destemmed and transferred to tank presses where the free-run juice was run off and separated before gentle pressing of the remaining fruit. The juice was then cold settled to a clear state, racked into stainless steel fermentation tanks and then inoculated with a range of yeasts selected to retain varietal aromatics and character and enhance complexity and aromaticity. A slow, temperature controlled fermentation at 16°C was undertaken for approximately 21 days. Post fermentation the wine was lees stirred and aged in tank to add softness and texture. The wine was racked and bottled young to ensure that the aromatic, crisp and elegant varietal characters were retained.

GROWING SEASON CLIMATE DATA (October – April)

| | 2013 Growing Season | | Long-Term Average | |
|---------------|---------------------|--------|-------------------|--------|
| MEAN MAXIMUM: | 23.7°C | 75°F | 22.2°C | 72°F |
| MEAN MINIMUM: | 9.4°C | 49°F | 9.8°C | 50°F |
| GDD: | 1375°C | 2507°F | 1283°C | 2341°F |
| RAINFALL: | 259mm | 10.2in | 449mm | 17.7in |

VINEYARD LOCATIONS: Predominantly Crownthorpe/Matapiro

VINE AGE: 5 – 6 years

PRUNING REGIME: 2 cane VSP

HARVEST DATE: 17 March – 2 April 2013

MATURITY ANALYSIS AT HARVEST (weighted average)

| | |
|---------------------|--------|
| BRIX: | 22.2 |
| TITRATABLE ACIDITY: | 6.7g/L |
| pH: | 3.38 |

WINE ANALYSIS

| | |
|---------------------|-----------|
| ALCOHOL: | 12.5% v/v |
| RESIDUAL SUGAR: | 3g/L |
| TITRATABLE ACIDITY: | 5g/L |
| pH: | 3.3 |

Oyster Bay

NEW ZEALAND

Sometimes the world really is your oyster.

oysterbaywines.com

OBTSPG13A4