



“Fragrant dark cherry with delicate violet notes and an elegant seductive texture.”

Michael Ivicevich, Chief Winemaker

91 POINTS
GOLD MEDAL

2014 San Francisco
International Wine Competition

The philosophy of Oyster Bay is to produce fine, distinctively regional wines that are elegant and assertive with glorious fruit flavors. With every vintage we are working with more established vines from small vineyard sites, each chosen for its aspect and uniform soils of moderate fertility, providing for extended ripening and enhanced fruit flavor profiles. With Pinot Noir the fruit is always the primary focus. Each vineyard block is harvested as a separate parcel and treated individually

at each stage of the winemaking process. This enables us to influence and enhance the wine using traditional winemaking techniques, adding subtlety and complexity. We use a combination of barrel and tank fermentation, and mature the wine in a mix of new and older French oak. Oyster Bay Marlborough Pinot Noir is elegant cool climate Pinot Noir at its best. Fragrant, soft, and flavorful with aromas of ripe cherries and sweet fruit tannins that provide structure and length.

Oyster Bay

NEW ZEALAND

Sometimes the world really is your oyster.



TECHNICAL SPECIFICATIONS

Oyster Bay Pinot Noir 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

Brancott and Renwick soils – Pinot Noir is particularly site specific and responds best to these uniform, moderately fertile, silt overlaying clay loams, with moderate water-holding capacity.

Clonal / Rootstock Selection

A range of predominantly Dijon clones (777, 667, 115 and Abel) selected for their characteristic small loose bunches and berries which provide concentrated fruit flavors.

Oak Selection

Oak was selected from the Allier, Jupilles, and Tronçais regions 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, and Mercurey.

Winemaking Techniques

The fruit was picked from selected vineyard blocks to provide blending components and more complexity to the wine. The fruit was destemmed and crushed directly into a combination of open and closed top stainless steel fermentation tanks. Following pre-fermentation maceration, the must was inoculated with a range of pure yeast cultures. The open ferment was hand plunged up to three times a day and a small portion of the blend was run off to complete fermentation in French oak barriques. After 7 days total maceration time, the wine was pressed off into tank and French oak barriques to complete malolactic fermentation. The wine was then matured for 10 months and racked prior to final blending.



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 and Awatere Valley
VINE AGE:	4 – 20 years
PRUNING REGIME:	Spur and cane pruned VSP, Smart Dyson, and Scott Henry
HARVEST DATE:	March 25 – April 12, 2013

MATURITY ANALYSIS AT HARVEST (weighted average)

BRIX:	23.6
TITRATABLE ACIDITY:	9.5g/L
pH:	3.3

WINE ANALYSIS

ALCOHOL:	13.5% v/v
RESIDUAL SUGAR:	2g/L
TITRATABLE ACIDITY:	6g/L
pH:	3.6

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