

Oyster Bay

— Sparkling Cuvée Brut —

Sometimes the world really is your oyster.

“Elegant cool climate varietal intensity – radiant lime, citrus and white peach, accentuated by a finely bubbled palate with a crisp, refreshing finish.”

MICHAEL IVICEVICH
CHIEF WINEMAKER



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

Oyster Bay Sparkling Cuvée Brut is made to capture and showcase New Zealand's unique cool-climate varietal intensity by embracing the best of modern New World winemaking technology.

It all starts in the vineyard. We select premium Chardonnay clones with small, intensely

flavoured grapes. The vines are grown on ancient alluvial river terraces and produce concentrated, pure varietal flavour along with a natural zesty acidity, which is ideal for creating Super Premium sparkling wine.

Oyster Bay Sparkling Cuvée Brut is made from 100% Chardonnay grapes which give the wine elegance, finesse and minerality. We harvest the fruit early and use neutral yeasts to accentuate the Chardonnay varietal character.

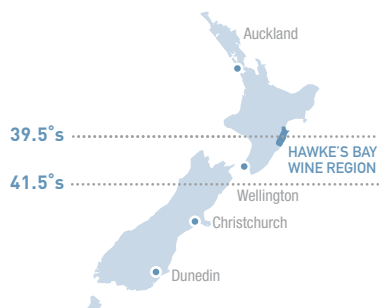
The lively bubbles in the wine are a result of natural secondary fermentation, which brings to life the delightful and refreshing character. Oyster Bay Sparkling Cuvée, New Zealand at its sparkling best.

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WINEMAKING

The free-run juice is cold settled to partial clarity, followed by a slow, temperature controlled primary fermentation at 14°C for several weeks to develop the elegant, assertive flavours in the base wine. The base wine (Cuvée) was then inoculated with a neutral yeast to undertake a secondary pressure tank fermentation to develop the naturally delicate, finely bubbled palate and refreshing finish in the wine. Following a period of yeast lees contact to build layers of complexity and mouth-feel in the finished wine, the wine is bottled young to capture the fresh, varietal intensity.



VARIETAL COMPOSITION

100% Chardonnay

VINE CLONES

Mendoza, 2/23 and Clone 6, Dijon B95

Chardonnay clones were selected to provide smaller grapes and concentrated flavour intensity. Medium to low vigour rootstocks were matched for suitability to clone and soil.

APPELLATION

Hawke's Bay, New Zealand

SOIL PROFILE

Moderately fertile alluvial deposits over gravelly subsoils of low water holding capacity.

CLIMATE

New Zealand's unique cool, temperate maritime influenced climate produces intensely flavoured grapes with zesty natural acidity.

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