



“Fragrant citrus with crisp green apple zest, juicy white peach and a lingering lemon creaminess.”

Michael Ivceovich, Chief Winemaker

The philosophy of Oyster Bay is to produce fine, distinctively regional wines that are elegant and assertive with glorious fruit flavours. Oyster Bay Marlborough Chardonnay truly captures the character of Marlborough with pure, incisive, ripe fruit flavours. A combination of barrel and tank fermentation and the stirring of yeast lees achieves maximum softness, integration and texture. To retain all the natural assertiveness and flavour, no

malolactic fermentation takes place. Clonal influences in the vineyard have been very important, providing smaller berries and enhanced flavour intensity. The result of all of this is delicious Oyster Bay Marlborough Chardonnay with concentrated aromas and flavours of ripe citrus and stonefruit, balanced with subtle oak, and a creamy texture to finish. A sublime expression of fruit purity from Marlborough's unique cool climate and soils.

Oyster Bay

NEW ZEALAND

Sometimes the world really is your oyster.



TECHNICAL SPECIFICATIONS

Oyster Bay Chardonnay 2012

Marlborough Growing Season 2012

Early Marlborough spring growing conditions were cooler than usual delaying budburst and subsequent flowering. Settled conditions in late spring promoted healthy shoot growth and even fruit set, although bunch formation was smaller than normal. Marlborough experienced higher than average rainfall in January and February, providing good soil moisture and plant-available nutrient levels. Lower than average heat summation over the veraison period extended ripening into late March. Weather conditions settled with clear blue skies and heat summation returning to the long-term average. Good canopy management practices maximised light exposure and allowed the fruit to continue ripening late into the growing season. This resulted in the fruit reaching its full maturity and harvested in pristine condition.

Soil Type

Prime central Wairau, Renwick and Brancott soils. Shallow, silt loams over deep layers of free-draining stones. Moderate fertility low vigour soils.

Clonal / Rootstock Selection

Chardonnay clones were selected to provide smaller berries and more flavour intensity – predominantly Dijon B95, UCD 15, UCD 6, 2/23, 548 and Mendoza. Medium to low vigour rootstocks were matched for suitability to clone and soil.

Oak Selection

Oak was selected from predominantly the Allier region 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 and Jaegle, Francois Frere, Chassin and Treuil.

Winemaking Techniques

The fruit was destemmed and lightly pressed with the free run and pressed juice cold settled to partial clarity, racked into stainless steel fermentation tanks and inoculated with a pure yeast culture. 50% of the ferment was transferred to French oak barriques and allowed a slow temperature controlled fermentation at 14–16°C (57–60°F) for several weeks. The barrique fermented wine was lees stirred on a weekly basis and matured for 6 months to achieve maximum softness and retention of varietal flavours. The tank fermented portion was held on yeast lees stirred, racked and prepared for final blending. No malolactic fermentation was undertaken, the resulting wine was then blended and filtered prior to bottling.



GROWING SEASON CLIMATE DATA (October – April)

	2012 Growing Season		Long Term Average	
MEAN MAXIMUM:	20.7 °C	69 °F	21.1 °C	70 °F
MEAN MINIMUM:	8.5 °C	47 °F	9 °C	48 °F
GDD:	1147°C	2097 °F	1276 °C	2329 °F
RAINFALL:	620 mm	24.4 in	509 mm	20 in

VINEYARD LOCATIONS:	Wairau Valley and Awatere Valley		
VINE AGE:	3 – 16 years		
PRUNING REGIME:	Cane Pruned, Vertical Shoot Positioning, Scott Henry		
HARVEST DATE:	2 April – 30 April 2012		
YIELD PER VINE: (weighted average)	3.4 kg	7.4 pounds	
YIELD PER ACRE: (weighted average)	3.1 tons		
YIELD PER HA: (weighted average)	7.6 tonnes		

MATURITY ANALYSIS AT HARVEST (weighted average)

BRIX:	22.7
TITRATABLE ACIDITY:	11.4g/L
pH:	3.22

WINE ANALYSIS

ALCOHOL:	13.0% v/v
RESIDUAL SUGAR:	3g/L
TITRATABLE ACIDITY:	7.7g/L
pH:	3.4

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