



“Fragrant
white peach
and melon,
with a delicate
lemon zest
and lingering
creminess.”

Michael Ivicevich, 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.

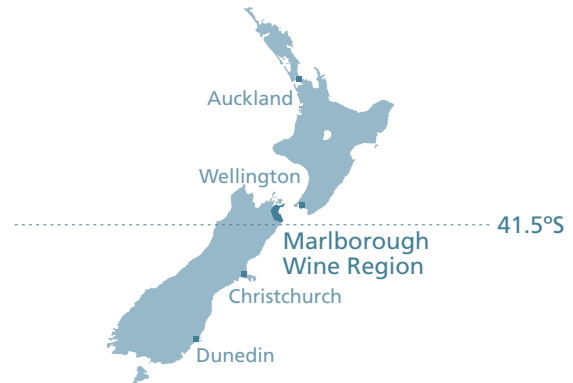
Oyster Bay
NEW ZEALAND

Sometimes the world really is your oyster.



TECHNICAL SPECIFICATIONS

Oyster Bay Chardonnay 2014



Marlborough Growing Season 2014

The growing season commenced with a warm and settled spring, enabling an early budburst and excellent flowering conditions. By the end of December, Growing Degree Days were ahead of the long-term average, setting the scene for excellent shoot growth and fruit set. Summer conditions remained warm and dry throughout the mid-season. This provided for healthy vine canopies, slow and even ripening, and good flavour development in the fruit. Harvest commenced prior to a significant amount of overdue rainfall at the tail end of the growing season. One of the great growing seasons, combining well balanced fruit with exceptional varietal flavour development.

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, 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 & Jaegle, François Frères, 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)

	2014 Growing Season		Long-Term Average	
MEAN MAXIMUM:	22.6°C	73°F	21.8°C	71°F
MEAN MINIMUM:	9.5°C	49°F	9.5°C	49°F
GDD:	1288°C	2350.4°F	1210°C	2210°F
RAINFALL:	567mm	22.3in	466mm	18.4in

VINEYARD LOCATIONS:	Wairau Valley and Awatere Valley
VINE AGE:	4 – 18 years
PRUNING REGIME:	Cane Pruned, Vertical Shoot Positioning and Scott Henry
HARVEST DATE:	24 March – 14 April 2014

MATURITY ANALYSIS AT HARVEST (weighted average)

BRIX:	22.2
TITRATABLE ACIDITY:	9.0g/L
pH:	3.32

WINE ANALYSIS

ALCOHOL:	13.5% v/v
RESIDUAL SUGAR:	3g/L
TITRATABLE ACIDITY:	6.5g/L
pH:	3.3

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