

Oyster Bay

—Sparkling Cuvée Rosé—

Sometimes the world really is your oyster.

“Elegant cool climate varietal intensity – fragrant cherry and fresh strawberry aromas, 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 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. These low-yielding 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.

The Pinot Noir vines are grown on alluvial silt soils to provide uniform ripening and fruit concentration. These Pinot Noir grapes are carefully

handpicked to protect the fruit flavours, which also deliver a delicate colour to the wine.

Oyster Bay Sparkling Cuvée Rosé is a wonderful marriage of Chardonnay and Pinot Noir. The elegant and zesty Chardonnay fruit brings finesse, and the fragrant rich Pinot Noir brings soft red berryfruit characters to the wine.

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

Oyster Bay Sparkling Cuvée Rosé is a skilful blend of 20% Pinot Noir/80% Chardonnay.

The Pinot Noir grapes are handpicked. The fruit is gently crushed and then pressed for a short period of skin contact which gives the wine its colour and imparts delicate fragrant flavours. The wine then undergoes a primary fermentation in tank.

Free-run Chardonnay 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.

The Pinot Noir and Chardonnay wines are blended to create the Cuvée base wine. This is inoculated with neutral yeast, to ensure the pristine and aromatic fruit characters are retained in the wine, and then allowed to undertake a secondary slow fermentation in tank. This process naturally imparts delicate bubbles in the wine. Following a short period of lees contact, the wine is bottled young to capture the fresh, varietal intensity.

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oysterbaywines.com

VARIETAL COMPOSITION

20% Pinot Noir, 80% Chardonnay

VINE CLONES

Pinot Noir:
Clones 115, 667, 777

Burgundy clones that provide ripe flavour and tannins, good colour and structure have been selected. These clones provide diversity of flavour and concentration, and perform well in our climate when matched to uniform soil types and low vigour rootstocks.

Chardonnay:
Mendoza, 2/23
and Clone 6,
Dijon B95

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

APPELLATION CHARDONNAY

Hawke's Bay, New Zealand

SOIL PROFILE

Alluvial deposits over gravelly subsoils with low water holding capacity.

APPELLATION PINOT NOIR

Marlborough, New Zealand

SOIL PROFILE

Uniform, moderately fertile, silt overlaying clay loams, with moderate water-holding capacity.

CLIMATE

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

