

## OYSTER BAY HARVEST REPORT 2009

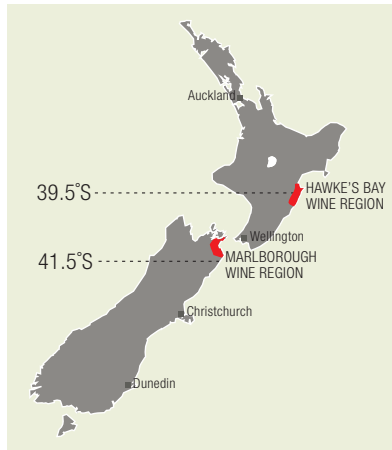
*An exceptional 2009 growing season has delivered outstanding quality fruit with magnificent flavours and concentration from both the Hawke's Bay and Marlborough wine regions - the rewarding result of ideal growing conditions, coupled with impeccable viticultural practices.*

**T**he Marlborough growing season started with a wet winter, which aided flowering and fruit set across all varieties.

Spring was warm and dry, and importantly flowering occurred in ideal conditions without frost impairment. These ideal conditions continued in Marlborough and contributed to a good bunch count across the majority of vineyard sites. Crop thinning was undertaken by hand to balance yield with fruit concentration. Good weather conditions continued throughout January, resulting in good vegetative growth, healthy canopies and continued flavour development in the fruit.

High rainfall in February and a cooler than average March slowed the accumulation of Growing Degree Days-heat accumulation. Throughout March, clear skies and cold air masses across New Zealand resulted in cooler than average nights. Harvest commenced in ideal dry conditions. Vineyard blocks were extensively monitored and progressively harvested at full physiological ripeness and flavour potential.

Overall a great Marlborough growing season with Growing Degree Days (Heat summation) in line with the long-term-average. Season data reflects cooler nights over the ripening period, balanced with warm days. The result being intensely varietal fruit with natural acid balance.



**I**n contrast to Marlborough, Hawke's Bay experienced a dry winter and these ideal warm and dry conditions continued into late February.

Excellent warm and dry weather conditions in the summer months contributed to good fruit-set, restricted canopy vigour and encouraged flavour development in the fruit. Wet conditions in late February and a cooler than average March, slowed the accumulation of Growing Degree Days and maintained good acid profiles in the fruit. Dry, clear conditions in March allowed fruit to be progressively harvested. These ideal

weather conditions also enabled full flavour development in the fruit and delivered stunning fruit quality.

Altogether an exceptional Hawke's Bay growing season. Season data shows a warmer and drier than average growing season, which has provided good flavour development and concentration in the fruit.

2009 MARLBOROUGH REGION GROWING SEASON DATA				2009 HAWKE'S BAY REGION GROWING SEASON DATA					
	2009 Growing Season		Long Term Average			2009 Growing Season		Long Term Average	
Growing Degree Day	1260°C	2268°F	1277°C	2292°F	Growing Degree Days	1474°C	2653°F	1373°C	2473°F
Rainfall	724 mm	28 in	527 mm	21 in	Rainfall	340 mm	13.4 in	491 mm	19 in
Average Mean Maximum	21.3°C	70°F	21°C	70°F	Average Mean Maximum	23°C	73°F	21.3°C	70°F
Average Mean Minimum	8.8°C	48°F	9.1°C	48.5°F	Average Mean Minimum	9°C	48.2°F	9.1°C	48.5°F

### Viticulturalist comments

*Marlborough Chardonnay: Showing real vibrancy, elegance and flavour purity. A wonderful array of green apple and tropical flavours, natural acid profiles and fruit intensity.*

*Marlborough Sauvignon Blanc: Youthful, green colours, freshness and fruit purity. Good fruit concentration, a wide spectrum of flavours, especially in the tropical range, and good natural acidity.*

*Marlborough Pinot Noir: Fresh, vibrant flavours and fruit intensity, with ripe tannins and good balance. A good range of black berry fruit flavours and ripe cherry.*

*Hawke's Bay Merlot: Outstanding flavour intensity, incredible tannin ripeness weight and texture and balance. Very elegant flavours, including plum and blackberry.*

