

Oyster Bay Marlborough Chardonnay

'We are making a distinctive cool climate style of chardonnay, refreshingly crisp and elegant with a delicious concentration of varietal intensity that can only be created in our unique Marlborough climate and soils'

Michael Ivicevich, Chief Winemaker.



Oyster Bay Marlborough Chardonnay truly captures the character of Marlborough with pure, incisive ripe fruit flavors. We are very gentle with the use of oak and we have a combination of barrel and tank fermentation. The wine is lees stirred to achieve maximum softness and integration and, to retain all the natural assertiveness and flavor, no malo-lactic fermentation takes place.

Clonal influences in the vineyard have been very important, providing smaller berries and enhanced flavor intensity.

The result of all of this is delicious Oyster Bay Marlborough Chardonnays with concentrated aromas and flavors of ripe citrus and stonefruit, balanced with subtle oak, and a creamy texture to finish.



'Luscious, incisive and consistent, vintage after vintage.

Oyster Bay is a chardonnay to re-ignite even the most jaded palate'

Cassandra Alikakos,

Vice President, Jonathans of Oakville Fine Dining, Oakville, Ontario, Canada.



Oyster Bay
MARLBOROUGH
NEW ZEALAND



Technical Specifications

Oyster Bay Chardonnay 2002

Marlborough growing season 2002

A welcome late Indian Summer and an extended growing season provided excellent ripening conditions in the Marlborough region. Optimum soil moisture levels and the warm, dry weather in the critical February to April period, ensured superb quality ripe fruit at harvest.

Growing Season Climate Data (October - April)

Growing degree days: 2254

Rainfall: 18 inches

Mean maximum temperature: 69°F

Mean minimum temperature: 52°F

Soil Type

Prime central Wairau, Renwick and Brancott soils. Shallow, stony soils over deep layers of free draining sandy loams. Moderate fertility low vigor soils.

Clonal / Rootstock Selection

Chardonnay clones were selected to provide smaller berries and more flavor intensity - Mendoza, 2/23 and University of California Davis clone 6 and clone 15. Medium to low vigor rootstocks were matched for suitability to clone and soil vigor.

Vine Age

3 - 8 years

Pruning Regime

Cane pruned, vertical shoot positioning

Harvest Date

3rd - 27th April 2002

Yield per Vine

Weighted average: 8.42 pounds

Yield per Acre

Weighted average: 3.38 tons

Maturity Analysis at Harvest

(Weighted Average)

Brix: 23.3

Titrateable acidity: 9.3 g/L

pH: 3.24

Oak Selection

Oak was selected from the Alliers and Vosges regions 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, Saury, Francois Freres and Damy.

Winemaking Techniques

The fruit was gently pressed, cold settled and inoculated in the tank with a selection of pure yeast cultures. 50% underwent barrel fermentation for a period of 3 weeks at 59°F in new and one year old French oak barriques. The barrique fermented portion was lees stirred on a fortnightly basis and matured for 8 months to achieve maximum softness and retention of varietal fruit flavors. No malolactic fermentation was undertaken, the resulting wines were then blended and filtered prior to bottling.

Wine Analysis

Alcohol: 13.3% v/v

Residual sugar: 3.2 g/L

Titrateable acidity: 7.7 g/L

pH: 3.29