

Oyster Bay Chardonnay 2003
Marlborough

"Refreshingly crisp and elegant with a delicious concentration of varietal intensity that can only be created in our unique Marlborough climate and soils."

Michael Ivceovich,
Chief Winemaker

The philosophy of Oyster Bay is to produce fine, distinctively regional wines that are elegant and assertive with glorious fruit flavors.

Oyster Bay Marlborough Chardonnay truly captures the character of Marlborough with pure, incisive, ripe fruit flavors. A combination of barrel and tank fermentation and the stirring of lees on oak achieves maximum softness and integration. To retain all the natural assertiveness and flavor, no malolactic 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.

Oyster Bay
NEW ZEALAND

Sometimes the world really is your oyster.



Technical Specifications

Oyster Bay Chardonnay 2003

Marlborough Growing Season 2003

The spring months of October through to November were dry and cool, with unseasonable frost events resulting in a delayed spring fruit set, small berries and tight bunches. The summer growing season, January through to March, remained cool, with seasonal rainfall a third below average. Modest yields, slow ripening and the favorable dry autumn conditions produced concentrated chardonnay fruit exhibiting citrus and tropical fruit profiles.

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.

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 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 new and one year old French oak barriques and allowed a slow temperature controlled fermentation at 59°F for several weeks. The barrique fermented wine was lees stirred on a fortnightly basis and matured for 8 months to achieve maximum softness and retention of varietal flavors. The tank fermented portion was held on yeast lees, 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)	
GROWING DEGREE DAYS:	2070
RAINFALL:	8.14in
MEAN MAXIMUM TEMPERATURE:	69°F
MEAN MINIMUM TEMPERATURE:	49°F

VINE AGE:	3–9 years
PRUNING REGIME:	Cane Pruned, Vertical Shoot Positioning
HARVEST DATE:	27th March – 29th April 2003
YIELD PER VINE: (weighted average)	4.18 pounds
YIELD PER ACRE: (weighted average)	1.51 tons

MATURITY ANALYSIS AT HARVEST (weighted average)	
BRIX:	22.4
TITRATABLE ACIDITY:	8.8g/L
pH:	3.22

WINE ANALYSIS:	
ALCOHOL:	13.5% v/v
RESIDUAL SUGAR:	0.3%
TITRATABLE ACIDITY:	7.2g/L
pH:	3.34



Oyster Bay
NEW ZEALAND

Sometimes the world really is your oyster.