

Oyster Bay Chardonnay 2005
Marlborough

"Brilliant, green apple, lime citrus and tropical notes, a concentration of varietal intensity on the palate, with delicate texture and a mineral edge."

Michael Ivcevic, 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 lees on oak achieves maximum softness and integration. 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 Chardonnays with concentrated aromas and flavours of ripe citrus and stonefruit, balanced with subtle oak, and a creamy texture to finish.

Oyster Bay

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Technical Specifications

Oyster Bay Chardonnay 2005



Marlborough Growing Season 2005

The growing season started with an excellent warm spring that resulted in good bud burst and high shoot fruitfulness. Early summer conditions remained dry but unseasonably cool, with December being one of the coldest on record. This had the effect of reducing fruit set and berry sizes across all vineyard sites. In January summer temperatures reverted back to normal and the dry weather conditions proved ideal for reducing vine vigour and accumulating fruit flavours. Indian summer conditions continued right up to harvest, ensuring fruit was picked at optimal physiological ripeness and in impeccable condition. The resulting small bunches provided intense and concentrated flavour profiles.

Soil Type

Prime central Wairau, Renwick and Brancott soils. Shallow, silt loams over deep layers of free-draining stopnes. Moderate fertility low vigour soils.

Clonal / Rootstock Selection

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

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 15°C for several weeks. The barrique fermented wine was lees stirred on a fortnightly basis and matured for 6 months to achieve maximum softness and retention of varietal flavours. 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:	1164 °C	2095 °F
RAINFALL:	344mm	13.54 inches
MEAN MAXIMUM TEMPERATURE:	20.2 °C	68 °F
MEAN MINIMUM TEMPERATURE:	10.2 °C	50 °F

VINE AGE:	3 – 10 years	
PRUNING REGIME:	Cane Pruned	
HARVEST DATE:	7th April – 24th April 2005	
YIELD PER VINE: (weighted average)	4.5kg	9.85 pounds
YIELD PER ACRE: (weighted average)	3.7 tons	
YIELD PER HA: (weighted average)	8.4 tonnes	

MATURITY ANALYSIS AT HARVEST (weighted average)	
BRIX:	23.3
TITRATABLE ACIDITY:	8.9g/L
pH:	3.24

WINE ANALYSIS	
ALCOHOL:	13.5% v/v
RESIDUAL SUGAR:	3.0g/L
TITRATABLE ACIDITY:	7.2g/L
pH:	3.3

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